

## Nuits-Saint-Georges 1er Cru "Les Damodes"

### THE VINEYARD

The plot producing grapes for "Les Damodes" is located in the north of Nuits-Saint-Georges, next to the Vosne-Romanée vineyard.

Area : 0,11 ha

Altitude : 230 m

Exposition : East facing

Soil : Shallow soil of pebbly silt

Grape variety : Pinot Noir, average age 120 years, Guyot trained

Density : 10 000 vines / hectare on low trellising

Cultural method : Organic Culture

### THE CELLAR

Harvested by hand and at maturity, the grapes are then sorted. Depending on the years, 30 to 40% whole harvest and placed in vats. The wines are cooled slightly. The vatting lasts between 20 and 25 days. After devatting, pressing and settling, the wine is barreled for its malolactic fermentation before starting to age for about 18 to 24 months. A single racking and no filtration before bottling.

Elevage : 30% in new barrels maximum. Please note: 0% new barrels in 2020.

Production : Average 300 bottles per annum

Format : 75cl bottles. For larger sizes contact the Domaine at the beginning of the year.

### THE TASTING

Color : Dark, dense ruby

Aromatic : Black fruits with notes of graphite and roasting and a slight chalkiness in the background

Palate : Initially closed, with remarkable complexity and structure. Beautifully integrated with good acidity and a hint of chalkiness on the finish.

### THE SERVICE

Service temperature : 15-16°C

Aeration : Serve 10 minutes before tasting. Ideally, served in Burgundy glasses.

Potential Guard : 20 years

Food and wine pairing : When mature the wine is a delicious accompaniment to poultry, game birds and, by the same token, with white meat and black truffles.

