

MARCHAND-TAWSE
GRANDS VINS DE BOURGOGNE



2017 NUITS-SAINT-GEORGES



· SYNOPSIS OF THE WINE ·

THE VINE

Grape variety : Pinot Noir

Soil : On one side, soils are mostly pebbly and sandy. The plots on the other side of the village have shallow soils with some fine 'colluvions' washed down from up-slope.

South of Nuits-Saint-Georges are mostly pebbly and sandy. The alluvions at the base of the slope originate in the combe of Vallerots."

THE VINIFICATION

Maceration process : 30% whole bunch, seven days of cold maceration, one "pigeage" a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time : 18 days

Pressing : Pneumatic press

THE AGEING

Total elevage : 16 months

Oak used : French oak barrel. 20% new, medium toast from Allier, Jupilles and Nevers forests.

Operations performed during ageing : One racking after the malolactic fermentation

Filtration : No fining, no filtration

All the vinification and ageing operations are carried out with reference to the lunar calendar.



MARCHAND-TAWSE

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