

Régis Forey



Nuits-Saint-Georges Les Perrières 1er Cru



At a Glance:

- **Appellation:** AOC Nuits-Saint-Georges 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .42 ha of vines in the Perrières 1er cru in southern Nuits
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are trained in Guyot and planted from 1937-1942 at 10,000 vines/ha
- **Average Yields:** 40-55 hl/ha
- **Average Harvest Date and Type:** Manual, early-mid September

In The Cellar:

- **Fermentation:** After partial destemming (c. 70%) and a 3-4 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 22-26 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in foudre in early spring
- **Élevage:** 16-20 months in 228-l oak barrels (20-50% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied only at bottling

In The Glass:

This wine brings a leap forward in intensity, depth, and complexity compared to the domaine's village wines. All of the wine's elements present with greater force: juicy fruit, firm yet more fully enrobed tannins, electric acidity, and a far more savage earth-mineral interplay. This is an impressive example of Forey's current style at its finest—where the power comes from vintage and site rather than the will of the vigneron.