

# Régis Forey



## Nuits-Saint-Georges Les Saint-Georges 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 .1 ha of vines in the Saint Georges 1er cru in southern Nuits
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are 85 years old, trained in Guyot, and planted 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:

Les Saint-Georges often distinguishes itself by its sheer mineral forcefulness—iron-inflected, relentless, and punchy. This version is unapologetic in that regard, yet Forey's deft handling stops the wine from becoming brutal or monolithic. In fact, freshness and even downright prettiness lurk beneath the thick fruit, profound tannins, and aggressive minerality. Still, this grand wine seriously rewards time in the cellar.