

Régis Forey



Nuits-Saint-Georges



At a Glance:

- **Appellation:** AOC Nuits-Saint-Georges
- **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 divided between two lieux-dits: Plantes aux Barons (.4 ha), Charbonnières (.6 ha)
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are over 60 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 barrel in early spring
- **Élevage:** 16-20 months in 228-l barrels (10% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied only at bottling

In The Glass:

Despite its relative wildness and a glimmer of that classic Nuits-Saint-Georges rambunctiousness, this wine offers a similarly alert freshness to the domaine's Morey and Vosne offerings and displays terrific poise.