





FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2020 MARCHAND & BURCH NUITS-SAINT-GEORGES

Tasting Notes:

Powerful, rich and brooding, the wine opens with a decadent perfume filled with lofty aromas of cherry, rhubarb, and blueberry while more opulent tones of chocolate, coffee grounds, black tea and gravel lie in wait underneath. The midpalate reveals ripe, red stone fruits and a soft, supple texture counterbalanced by pleasant acidity and subtle oak influence appearing in the form of linseed and vanillin. Grippy tannin lends the wine impeccable structure and longevity, locking in lavish fruit flavour and hints of spice long after the first sip. This wine is just at the very beginning of what is sure to be a long and rewarding journey as it continues to age and develop in bottle.

Vineyard: A blend of Aux Allots, La Charmotte, Au Bas de Combe, Aux Saints Juliens located on Vosne-Romanée side, and Les Poisets Les Plantes au Barron on Premeaux side (south) of Nuits-Saint-Georges.

Soil: On Premeaux side, soils are mostly pebbly and sandy. The plots on the Vosne-Romanée 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.

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

Total elevage: 20 months

Oak used: French oak barrels from Allier, Jupilles and Nevers forests. 15% new. Medium toast.

Operations performed during ageing: One racking before bottling.

Filtration: No fining, no filtration.

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

Cellaring: Drink now and over the next 10 years.

Alcohol: 14%



