

MARHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2022 MARCHAND & BURCH NUITS SAINT GEORGES



Tasting Notes: A vivid deep ruby in the glass, the 2022 Nuits-Saint-Georges offers an inviting nose of ripe dark fruit and gentle spice that unfurls with aeration. The palate is lifted by bright red berries and dark cherry, while fine, powdery tannins enhance presence and grip. Well-integrated oak adds touches of caramel and allspice, complementing the wine's natural intensity. The blend of vineyards from the distinct northern and southern sections of the village captures the inherent complexity and bold fruit character of the appellation while suggesting greater nuance to come with age.

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

Soil: On the Prémieux side, the soil is mostly pebbly and sandy. The plots on the opposite side of the village feature shallow soils with fine colluvium, washed down from the slopes above. South of Nuits-Saint-Georges, the terrain is also predominantly pebbly and sandy. The alluvium at the base of the slope originates from the Combe of Vallerots..

Maceration process: 10% 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 élevage: 20 months

Oak used: 20% new French oak barrels 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.

Cellaring: Drink now and over the next 5 years.

Alcohol: 13%