



## COLLECTION TRAMIER

L. TRAMIER & Fils  
*Depuis 1842*

LAURENT DUFOULEUR  
DOMAINE

Roncier

### NUITS SAINT GEORGES



#### TERROIR

**Appellation** : Nuits Saint Georges

**Grape variety** : 100% Pinot Noir

**Vineyard** : It is composed of two parts. One from Vosne-Romanee to the valley Combe de la Serree, the other located south of the village.

**Geology** : In the northern part, the soils come from silts with pebbles coming down from the Côte, from the alluvium of the Meuzin valley when they are not located at the top of the slope. In the southern part, the silts of the bottom come from the valley Combe des Vallerots (deep earth, marl and limestone) whereas at the top of the slope, there are rocks.

#### KNOW-HOW

**Harvest** : Grapes are harvested in fully ripe, generally in September.

**Wine making** : After the manual harvest, the grapes macerate in stainless steel tanks. Then, the alcoholic fermentation takes place. Malolactic fermentation and maturation are done in French oak barrels for up to 14 months.

#### TASTING AND PAIRING

##### **Tasting :**

With a light ruby color, the Nuits Saint Georges has a nose developed on red fruits. The palate develops mainly on blackcurrant and blackberry, and the structure offers a nice acidity persisting on the finish. The well-melted oak supports the red fruit aromas in the mouth.

**Wine and food pairing** : Duck breast, beef rib, epaisse

**Service temperature** : Between 15 and 16°C

**Aging potential** : 10 years and more

Photo bouteille non contractuelle

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