



## Nuits Saint Georges 1<sup>er</sup> Cru Les Crots

The AOC Nuits-Saint-Georges extends over 2 communes: Nuits-Saint-Georges and Prémieux-Prissey, towards Beaune. Nuits-Saint-Georges gave its name to the Côte de Nuits and is almost exclusively devoted to the production of red wines from the Pinot noir grape variety. The differences in orientation and soil between the vineyards, located to the south and north of Nuits-Saint-Georges, generate a certain diversity of wines. “Les Crots” are located in the southern part of the town of Nuits-Saint-Georges, in Côte de Nuits. The name "Les Crots" (dialectal variant of Creux) confirms the relief of this very steep hillside which has a counter-slope forming a significant hollow.

### TASTING

The nose of this Nuits-Saint-Georges 1er Cru “Les Crots” is of beautiful, typical fruit. It develops intense aromas of red fruits, spices and tobacco. On the palate, it is generous and has a well-balanced, robust and delicious body. The finish is long and intensely aromatic.

#### FOOD/WINE PAIRING

This Nuits-Saint-Georges Premier Cru will accompany all red meats, dishes with sauces, marinated game and spicy cheeses.

#### SERVICE & CUSTODY

Serve between 16 and 17°C.

You can drink this wine now or keep it for 6 to 9 years or even longer.

#### THE VINTAGES

Find, for each year, the main characteristics of the vintage in Burgundy