

## NUITS SAINT GEORGES 1er Cru LES PRULIERS



**Total Surface :** 12 ouvrées (1 ouvrée = 4 ares 28)

**Grape Variety :** Pinot Noir

**Average Age of the Vines :** 42 years old

**Nature of the Soil :** Very stony brown chalky soil at the base of the parcel. Dark brown to reddish brown silt and coarse limestone gravel are found on the local substrate from the lower Bathonian (pink chalky soil from the Premeaux and white oolite).

**Harvesting :** Manual Only

**Average Production :** 2700 Bottles

**Wine Characteristics :** « Les Pruliers » display a strong color. Young, it imposes its personality. Fresh red fruit aromas mingle with fine plant fragrances evoking wild prunes as well as notes of licorice and spiced roses. Mature, depth and roundness mask a strict final frame. You will perceive aromas of cocoa, smoked meat, and undergrowth. Age brings forth a generous and sensual smoothness.

