



NUTTS SAINT GEORGES

Les Brûlées



Domaine Gille Nuits Saint Georges is harvested manually. After six days of cold maceration, fermentation starts naturally without external yeast addition, or temperature control. Maturation lasts 18 months in fine texture, medium toasted, oak barrels (1/3 new barrels).

TERROIR

Location: South of Nuits-Saint-Georges, "Les Brûlées" (1 ha 21 ares 27) has a South-East orientation

Vineyard: 1924 to 1999 vines – 10,000 vines/hectare - yield: 45hl/ha.

Training: Ploughing, guyot pruning, free of pesticides and herbicides

TASTING NOTES

Temperature: Best served between 18°C and 20°C (64°F – 68°F)

Colour: Ruby red with bright glints and a garnet rim

Nose: Red berries with hints of blackcurrant

Mouth: Powerful and structured with spice notes, age reveals rustic complexity. *Les Brûlées* has a lasting finish and hints of vanilla.

Potential: 15 years

PARING

Enjoy with grilled meat, sauce dishes and even spicy dishes. Well aged it is perfect with medium ripened cheese or white meat.

- ✓ Alcohol: **13%**
- ✓ Soil: **Clay and limestone**
- ✓ Grapes: **100% Pinot Noir**
- ✓ Appellation: **Nuits Saint Georges Village**

AWARDS

Nuits Saint Georges 2016

2019 DecanterWW Asia **BRONZE 87**

Nuits Saint Georges 2017

Decanter WW Asia 2019 **GOLD 95**

Nuits Saint Georges 2018

Decanter WW 2021 **SILVER 91**



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