



NUTTS SAINT GEORGES

Premier Cru *Aux Bouscelots*



Domaine Gille Nuits Saint Georges 1er Cru *Aux Bouscelots* is harvested manually. After 6 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: North of Nuits Saint Georges before Vosne-Romanée Village bouscelots translates to little bumps referring to the south-east facing gentle hills

Vineyard: Planted in 1984 – 10,000 vines/hectare - yield: 40hl/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: Deep ruby colour

Nose: The bouquet is powerful and complex blending strawberry, raspberry, and blackcurrant. After maturation the nose develops into secondary aromas including spice and fur.

Mouth: Well concentrated with wonderful richness and presence of tannins.

Potential: 20 years

PARING

This wine is to be enjoyed with ripened cheese, grilled meat, sauce dishes, or even spiced dishes. It can be cellared for many years.

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| ✓ Alcohol: | 13% |
| ✓ Soil: | Clay and limestone |
| ✓ Grapes: | 100% Pinot Noir |
| ✓ Appellation: | Nuits Saint Georges Premier Cru |

AWARDS

Nuits Saint Georges 1er Cru *Aux Bouscelots* 2018
Decanter WA 2020
SILVER 90



Domaine GILLE

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