



NUITS SAINT GEORGES

Premier Cru *Les Cailles*



Domaine Gille Nuits Saint Georges 1er Cru *Les Cailles* 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: These old vines are located South of Nuits St Georges, mid slope. *Les Cailles* are small pebbles forming a natural drain as a result of this drainage *Les Cailles* are the most concentrated wines of Nuits Saint Georges

Vineyard: 1970 vines - 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: Red berries with hints of blackcurrant

Mouth: Highly concentrated tannins well balanced by natural acidity, bringing dynamism to this elegant, full-bodied, complex wine. The finish is very long with tannins highlighting vanilla notes.

Potential: 25 years

PARING

This wine is to enjoy with ripened cheese, grilled meat, sauce dishes, or even spiced dishes. Although it can be kept for years, younger *Les Cailles* are enjoyable to drink on the fruit.

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

AWARDS

Nuits Saint Georges 1er Cru *Les Cailles* 2020
Decanter WA 2022
SILVER 92



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