



Moillard Grivot Nuits Saint Georges



Varietal: 100% Pinot Noir

Practice:

Dry Extract: gr / liter

Appellation: Nuits Saint Georges

Alcohol %: 14.5

Vineyard: Northern Burgundy, in the Côte de Nuits area.

Residual Sugar: gr / liter

Soil:

Age of Vine:

Production: cs

Acidity: gr / liter.

Tasting Notes: Intense garnet red. Pleasant and lingering aromas evocative of blackberries. A powerful, tannin-rich wine that combines fleshiness with liveliness.

Vinification: Harvest in the traditional method. The grapes are harvested when they reach maturity and de-stemmed. Fermentation takes place at low temperature and the wine is placed in tanks for a relatively long period (exceeding 10 days).

Aging: Oak barrels for 10 to 12 months.

Food Pairing: Alsatian Roasted Goose (French Recipe from Alsace Region) · Barbecued Beef Hamburger · Barbecued Beef Ribs

Accolades



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