

Joseph Drouhin

Nuits-Saint-Georges 1er Cru Damodes 2022



RED STILL WINE



FRANCE



BURGUNDY

TASTING NOTE

Powerful, elegant Burgundy, fragrant with cedar and juicy with cherries and blackberries, with a hint of sweet spice on the finish.

VINIFICATION

Maceration and vinification take 2 to 3 weeks, inoculated via indigenous yeasts. Maceration and fermentation are in a temperature controlled environment. Following this the wine is aged in barrels (20% in new oak) for 14 to 18 months.

FOOD MATCHING

Pairing this complex wine with lean red meat such as venison, fillet steak and lamb or simply roasted white meats like roast pork, roast veal or a good roast chicken.

SIZE	75cl
VINTAGE	2022
ABV	14%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Natural Cork
SKU CODE	H7566122
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.2
TOTAL ACIDITY	3.95g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	H7566122