Joseph Drouhin

Nuits-Saint-Georges 1er Cru Damodes 2022



 SIZE
 75cl

 VINTAGE
 2022

ABV 13.9%

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/I Tartaric

RESIDUAL SUGAR Og/I

SKU H7566122







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.

VITICULTURE

At the heart of the Côte de Nuits, Premier Cru Les Damodes lies north of Nuits-Saint-Georges above Les Boudots near Vosne-Romanée, with east exposure. Vines grow in clay and limestone pebble soils at 10,000 stocks/ha, yielding just 40 hl/ha to express finesse and terroir nuance. "Damodes" may refer to a feminine trinity guarding earthly fruit.

VINIFICATION

Maceration and vinification take 2 to 3 weeks, innocualted 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

Paiting 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.

