



**NUITS-SAINT-GEORGES 1ER CRU
« LES DAMODES »
2016**



FR-BIO-01
Agriculture France

“The velvety smoothness of good Burgundy wines, caused by the higher spirits, ensures that their taste touches the tongue softly and is gentle on the nerves”, wrote Dr Guy-Crescent Fagon in 1694. He added “A wine that the stomach can press and digest at leisure, without rushing to get rid of it”. This prescription was addressed to Louis XIV, weighed down by ill health. Nuits wine, recommended by his senior physician, soon cured the royal patient. Wine for convalescence, purely medicinal, had been invented!

HISTORY

Les Damodes’s origins, Celtic or Gallo-Roman, are lost in the midst of time. Does this name conjure up a trinity of female deities, similar to the Bonnes Mares? Protectresses of earthly fruit and maternity, these goddesses were worshipped in the region. To the east of Nuits, the Gallo-Roman settlement of Les Bolards covered 15 hectares, and had a very active Mithraic temple. Or perhaps the name evokes druidesses who lived in the coomb. From the Middle Ages, Nuits wine took on a separate identity distinguishing it from Beaune wine. Whereas the Côte de Beaune produced a light-coloured wine (œil-de-perdrix), best drunk young or even primeur, the Côte de Nuits strove to produce a dark velvety-coloured wine, a wine to lay down, deliberately powerful and tannic. It ages well due to its solid qualities, which were highly appreciated in the 17th and 18th centuries at the Court of Versailles, as well as abroad. The German courts were particularly partial to Nuits wine. Nuits wine is renowned for ageing well, whereas Beaune wine is best drunk younger. At that time a Burgundy wine was synonymous with Nuits.

OUR PARCEL

Geographical situation: Nuits-Saint-Georges has a strong, unbridled personality. The town is perched below the hillside, at the opening of the La Serrée coomb. A small stream, the Meuzin, makes its way down from the Hautes-Côtes. Les Damodes is the town’s northernmost climat, on the border with Vosne-Romanée.

Surface: 0,9223 ha

Geographical situation: parcel on a steep slope.

Exposure: East-facing.

Plantings: 1985/1986

Grape variety: 100% Pinot Noir

Soil and subsoil: very pebbly and calcareous. Clayey silt at the top of the slope and pure silt at the bottom..

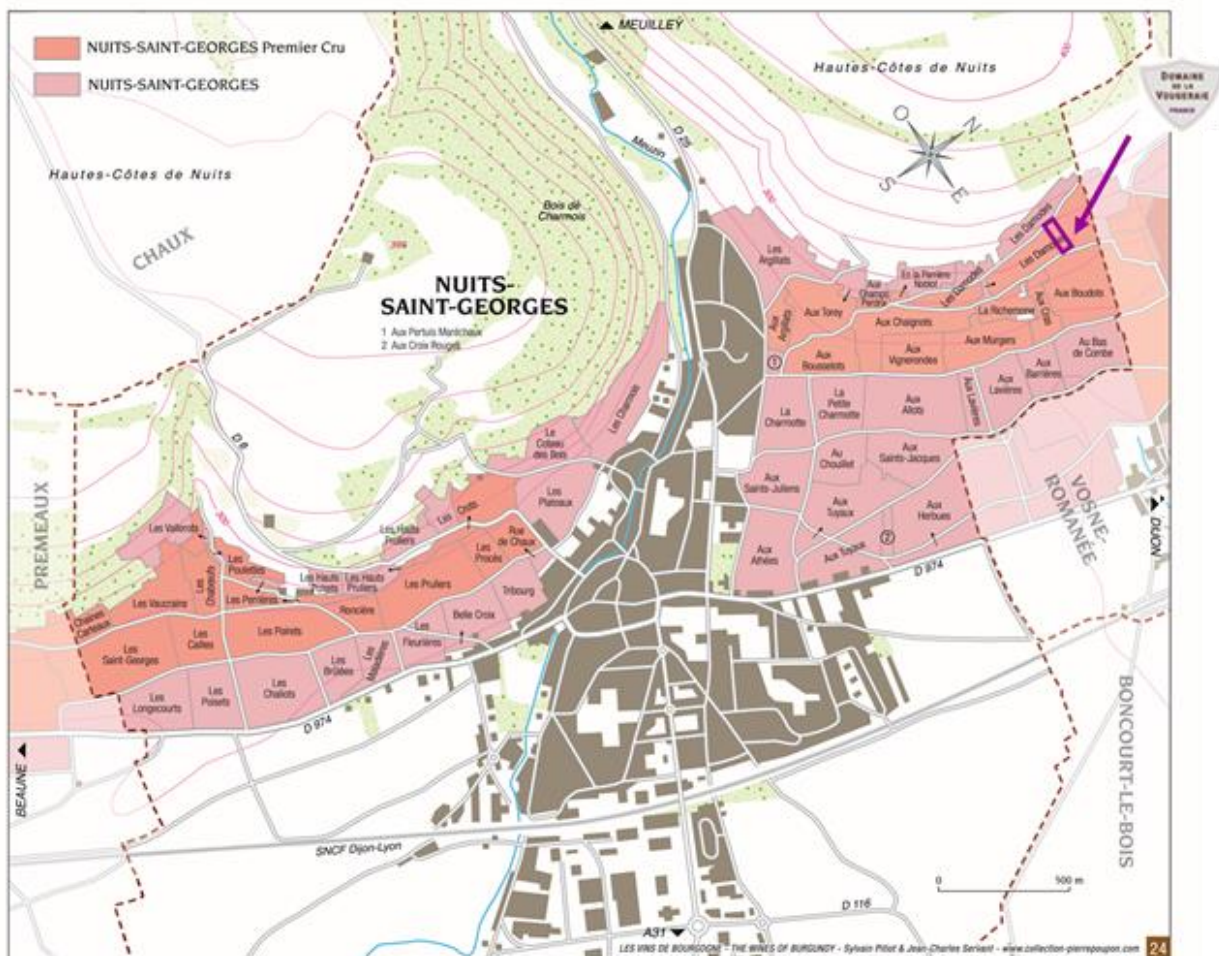
Planting density: 10 000 vines/ha

Rootstock: only clones.

Organic agriculture. Received official approval ECOCERT® in 2000.

Training style: Guyot

Vineyard news: Ullage planted out. Earthing-up of the vines in winter. Spraying of nettle and rhubarb, horsetail, yarrow, tansy, comfrey tea during each treatment. Biodynamic preparation of 500 and 501 at the end of the winter and of 501 in spring before the flower. Suckers removed in spring.



HARVEST

Harvest date: September 30th 2016 (root day).

Selection: hand-sorted in the vineyard and on arrival in the winery.

Yield: 35 hl/ha

VINIFICATION

55% whole grapes, not crushed and vatted by gravity.

No yeast addition

Maceration: pre-fermentation, cold (12-15°C) during 5 days.

Length of maceration: 21 days.

Cap-punched once a day until mid-fermentation and light pumping-over every day until the end of maceration.

Pressing with the vertical press.

AGEING

Length: 16 months

Type: in oak-barrels.

Percentage of new barrels: 34 %

Toasting: long and slow.

Source of wood: Cîteaux, Tronçais.

Light and soft cartridge filtration. No fining.

BOTTLING

February 13th, 2018. (fruit day)

Limited to 3803 bottles and 120 magnums.