

Méo-Camuzet

NUITS-SAINT-GEORGES LES PERRIÈRES

TASTING

Noble and refined, a long way from the caricature of rustic Nuits-St-Georges, this wine expresses all the finesse and complexity of a great terroir of the Côte de Nuits. It is easy to approach when young, with a sort of natural elegance to charm you and a beautiful, lace-like finale.

AGEING

Very pleasant at the beginning, it will teach you a lot about the vintage, if you want to try a wine without opening a bottle which you know will be far from ready for drinking. Nevertheless, it's a wine which keeps very well and ages most harmoniously.

MATURING

The wine stands up well to new casks, particularly of Tronçais oak. However, its delicate character and its propensity to evolve quite quickly at the beginning, make us cautious concerning not only the proportion of new oak, but also the way we handle this wine when racking or bottling it.

VINIFICATION

Naturally fairly slow, it requires very little intervention as the complexity comes by itself.

VINES

Their age is beginning to be venerable (planted in the 1950's) and most certainly influences the character of the wine. The grapes are rather small and frequently suffer from millerandage. It is worth mentioning their tendency to ripen early, so it's important not to harvest too late.

SITUATION

Located south of Nuits-St-Georges, this premier cru is quite high up on the hill where the soil is of average depth, but also stony. The appellations in this area have the reputation of being more rustic than those next to Vosne. That is certainly not the case here... Is it the minerality of the soil, tempered by the early ripening of the grapes, which gives it its elegant character? Unless it's the opposite? Or maybe the rows running north-south instead of east-west (the usual orientation)?

