

Méo-Camuzet

NUITS-SAINT-GEORGES AUX ARGILLAS

(NEGOCE)

TASTING

A frank, intense wine, with aromas of fresh fruit (blackberry, blackcurrant). There is much silkiness on the palate and a very long finish dominated by acidity.

On a tendance à le sous-estimer au départ car il peut apparaître rustique, un qualificatif dont sont affublés de nombreux Nuits St Georges, pas toujours à raison ... Mais il faut savoir attendre car il acquière beaucoup de charme au vieillissement, grâce à sa fraîcheur naturelle.

AGEING

Excellent. Indeed, it's a wine that we would do better to forget in its younger years.

MATURING

The evolution in the cask is slow, and the maturing process should aim for balance.

VINIFICATION

The acidity always ensures good extraction with intense colour. This wine is at ease in very mature vintages, as it always brings them a natural complement. Little intervention during the vinification therefore, with most of the work being done in the vineyard.

VINES

The vines are well into their forties and in their prime! They are fairly productive and it is therefore necessary to keep them under control.

SITUATION

Immediately to the north of Nuits-St-Georges, on the edge of the combe which leads up to the Hautes Côtes. Contrary to what you might be led to think from a superficial examination, the earth is not very deep in this appellation. The orientation is also deceptive: facing due south, and yet the vines ripen late, as cold air comes down from the combe. Fortunately, the vines are able to integrate and assimilate these contradictory influences.

