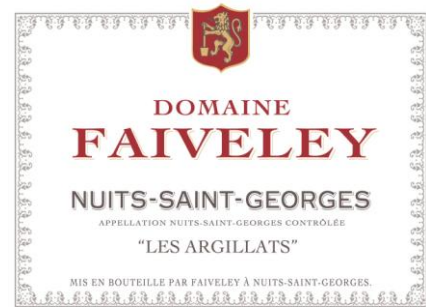


# NUITS-SAINT-GEORGES

Les Argillats  
Domaine Faiveley



Vines have been cultivated here for over 1000 years. The history of the village is therefore intrinsically linked to that of its famous vineyards.

At the end of the seventeenth century, Louis XIV, who suffered from digestive problems, was advised by his doctor to drink a glass of wine from Nuits everyday. In 1892, the village of Nuits added the name of its best plot 'Saint Georges' to its name.

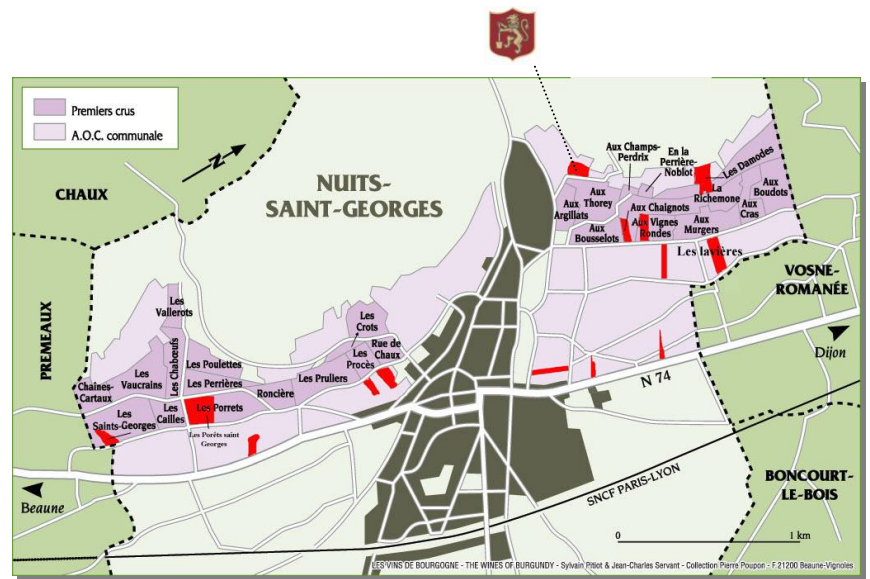
## Appellation Profile:

Total Surface Area: 175 ha  
Exposition: East  
Soil: Clay/Limestone  
Grape Variety: Pinot Noir

*Domaine Faiveley surface area:*  
0 ha 54 a 09 ca - [1.34 Acres]

*Years the vines were planted:*  
1981, 1990

*Average annual production*  
2 800 bottles



## Winemaking

The hand-picked harvest goes through a short pre-fermentary maceration before being vinified. For the duration of the 15-18 day vatting period, the wine is kept at low temperature.

It is then matured in oak barrels for 14 to 16 months, in nineteenth century vaulted cellars which provide ideal conditions for raising wines. The proportion of new oak, which is susceptible to variations according to the vintage, represents on average one third of the cuvée. The barrels come from high quality barrel makers and have been rigorously selected for their fine grain and light toast.

## Tasting Notes

A beautiful intense garnet red colour. On the nose, this wine has complex toasty, smoky and fruity morello cherry aromas.

On the palate, there is a supple and rich attack and then the tannic structure reveals itself. The whole is balanced and long-lasting. This wine has good cellaring potential.

Serve at: 14°C to 16°C

Serve with: Red Meats, Leg of Lamb

Cellaring Potential: 6 to 10 years