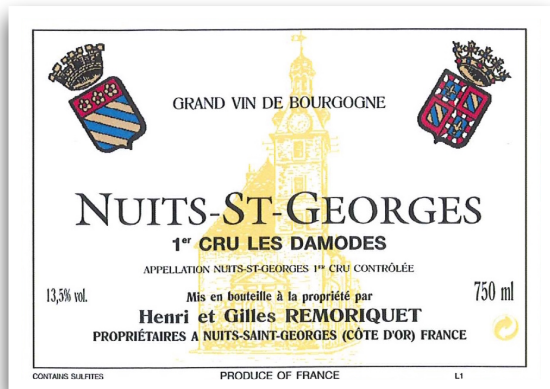




Domaine Remoriquet Nuits St Georges 1er Cru “Les Damodes” 2014

REGION	Nuits-St-Georges A.O.C.
APPELLATION	Les Damodes Premier Cru
SOIL	Pebbly Alluvium
GRAPES	100% Pinot Noir
VITICULTURE	Sustainable agriculture.
VINICULTURE	Cool, pre-fermentation maceration. Fermentation with natural yeast in concrete vats. No more than 30% new oak is used for aging.
ALCOHOL	13.5%



Henri & Gilles Remoriquet is a 10-hectare, family owned domaine. Gilles Remoriquet, (Henri’s son), has made a number of changes both in the vineyard and in the cellar in recent years to reflect his passion for taking care of the soils, the vines and the wines he produces.

His farming techniques go beyond sustainable. His changes in the cellar include, for instance, the transition to concrete vats from stainless steel because concrete provides the slower fermentation that he desires for the wines. He also replaced what he felt to be aggressive pumps with a more gentle system, so that grape reception employs more finesse with a better, more fine tuned selection process. He prefers a few days of cold maceration of the fruit prior to the start of fermentation, during which he uses just a little remontages...

“Les Damodes” is a parcel situated in the northwest corner of the Nuits-St-Georges A.O.C. bordering the southern end of Vosne-Romanée.
