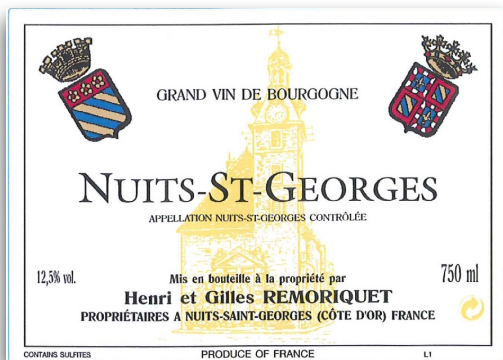




Domaine Remoriquet Nuits-St-Georges 2016



REGION	Nuits-St-Georges A.O.C.
GRAPES	100% Pinot Noir
SOIL	Marl and Limestone
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	12.5%

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...

The Nuits-St-Georges A.O.C. is situated between Vosne-Romanée to the north and Premeaux to the south. The grapes for this wine are sourced from 3 locations: **Aux Saint-Juliens** (just beside the village, on the north side), **La Charmotte** (same location but above Aux Saint-Julien and just below 1er Cru Aux Bousselets) and **Les Saint-Jacques** (almost the same level on the slope as St Juliens, but further north at the border with Vosne-Romanée), all with East or Southeastern exposures.
