



Nuits-Saint-Georges 1^{er} Cru
« Les Corvées Pagets »
2004

“And lastly, to crown the repast, Ardan had brought out a fine bottle of Nuits, which was found ‘by chance’ in the provision-box. The three friends drank to the union of the earth and her satellite.” Jules Verne’s *Around the Moon* was the inspiration for the Apollo 15 astronauts, who christened the crater closest to their landing site Saint Georges. At the base of the crater, along with a little Texan soil, they placed a label of Nuits-Saint-Georges cuvée Terre-Lune. A wine of interplanetary renown!

HISTORY

The citadel, founded in around 1000 AD, derives its name from the Nuichthons, or walnut trees, which were abundant nearby. The strong ramparts protected its inhabitants, nobles, wine growers and religious communities. In the 18th century the town started to export its wine, and several wine merchants sprung up in the following century. The Confrérie des Chevaliers du Tastevin was created here in the 1930s. To help protect the wine industry, badly hit by the Great Depression, they created the Saint-Vincent Tournante wine festival and the Tastevinage seal of approval.

At the eve of the 20th century, Nuits decided, like Gevrey and Morey, to append the name of its best-known climat to the town name.

The vineyards, solidly seated on middle Jurassic sedimentary formations, are cut in two by the town, where the Meuzin stream flows out of the Combe de la Serrée. To the north lies Vosne-Romanée, to the south, Premeaux-Prissey. Being exposed to a variety of directions, the characteristic tastes vary, with more rustic wines to the south of the village. Nuits wines are only at their best after several years, and are ideal for patient collectors... .

OUR VINES

Geographic situation: Nuits-Saint-Georges lies on a bed of Comblanchien marble, on the hillside at the base of the Combe de la Serrée, in the sediment cone of the Hautes-Côtes. Our vineyard is on the southern part of the hillside, astride the border between Nuits and Premeaux-Prissey, halfway between the climats of Saint-Georges and the Clos de la Maréchale, at an altitude of 240 m.

Grape variety: 100% Pinot Noir

Soil and subsoil: very pebbly (white Comblanchien oolite) at the bottom of the plot, reddish soil, clayey but only slightly calcareous.

Planting density: 10 000 vines / ha

Yield: 48 hl / ha

Rootstock: only clones.

Pest management since 1992

Organic agriculture: since 1998. Received official approval in 2000.

Training style: Guyot

Vineyard news: healthy vineyard.

OUR PARCEL

Corvées Pagets

Surface: 0,3327 ha

Geographical situation: Parcel at mid-slope, above the village of Premeaux.-Prissey

Exposure: East-facing.

Plantings: 1987/1988

HARVEST

Harvest date: October 2nd, 2004.

Meticulous sorting. Up to 30% of the harvest eliminated due to powdery mildew and rot.

VINIFICATION

Harvest 100% de-stemmed, not crushed and vatted by gravity.

No yeast and no enzyme addition.

Cold pre-fermentation maceration (15° C).

Total maceration: 19 days.

Cap-punched twice a day until mid-fermentation, then once a day until the third of the alcoholic fermentation, light pumping-over until the end of vatting time.

AGEING

Length: 16 months

Type: in barrels.

Percentage of new barrels: 50%

Toasting: long and slow.

Source of wood: Nevers, forêt de Bertranges.

One racking after malolactic fermentation.

Light and soft cartridge filtration. No fining.

BOTTLING

By gravity.

February 15th, 2006.

Limited to 1.750 bottles.