



Product Information

Area : Bourgogne

Varietal : Pinot Noir

Style : Dry

Description

TERROIR

Nuits-Saint-Georges wines are produced on the area of the villages of Nuits-Saint-Georges and Prémieux-Prissey. The soils are mainly marl and limestone. The 1er Cru les Damodes is the 1er Cru closest to the Vosne-Romanée vineyard, and produces refined and elegant wines.

GRAPE VARIETY

100% Pinot Noir

WINEMAKING

Manual harvest with grape sorting before the vinification and full destemming. Fermentation in stainless steel tanks and maturation in oak barrels for 18 months, including 30% of new barrels.

WINE TASTING

Intense red in colour, very pure and brilliant.

Strong aromas of small red fruits, roses and a hint of liquorice, with macerated fruits notes (prune), fur, and truffle aromas after a few years of maturation.

Well-structured and powerful in the mouth, the tannins are smooth and voluptuous, ending in a long finish.

FOOD PAIRING

This wine will pair well with several dishes: meats in sauce, roasted or grilled, game meat and strong flavored cheeses.

SERVICE TEMPERATURE

Wine to be served at 16

See region detail: [France](#) >> [Bourgogne](#)

See producer detail: [Louis Max](#)

Terroir/Vinification

Accolades