

MOILLARD-GRIVOT

Nuits-Saint-Georges 2018

History

Moillard-Grivot is an iconic wine company in the Côte de Nuits and its reputation dates back to the 19th century. It is remembered for its prestigious appellations and its exceptional red wines, which bear witness to the company's development.

Grape variety

Pinot Noir

Origin

The vineyards are located around the town of Nuits-Saint-Georges, renowned for centuries for its production of red Burgundy. It gave its name to the Côte de Nuits.

Vinification

Traditional vinification in thermo-regulated stainless steel. Long fermentation during which pigeages and pumping over are performed. Post-fermentation - maceration at 30°C. Aged in oak barrels for 12 months. 30% new oak and 70% oak barrels used between 1 and 3 times.

Soil

Soils derived from gravel and silt descended from the Côte.



Colour

A ruby colour with purple highlights.



Nose

The nose presents red fruits, spicy and woody notes. With time, the wine will gain complexity & elegance.



Palate

A fleshy mouth, with ripe aromas of strawberry jam. Tannins are really presents on the finish and will guarantee a good cellaring potential.

Recommandations

Tasty meat such as roast lamb, prime rib eye steak, duck breast or game. Spicy recipes. Cheeses with strong flavours such as Livarot, Munster, Maroilles, Epoisses, Langres, Ami du Chambertin, Soumaintrain...

Serving
14-16°C

Cellar potential
Drink within 10 years.



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