Domaine Moillard

Nuits-Saint-Georges "Les Argillats"

2019

History

This iconic estate produces mainly red wines from the Côte de Nuits, recognised as a terroir d'excellence for the expression of Pinot Noir. Moillard wines are of exceptionally refined and elegant.

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.

The parcel "Les Argillats" is between 250 and 300 meters above sea level and is facing South.

Vinification

Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - temperature controlled cold maceration during 10 days. Long fermentation during

which pigeages and pumping over are performed. Postfermentation - maceration at 30°C for 5 days. Aged in oak barrels for 18 months. 30% new oak and 70% oak barrels used between 1 and 3 times. The oak is mainly sourcedfrom the Vosges region.

Soil

Soils derived from gravel and silt descended from the Côte.

Colour

Garnet red with ruby highlights.

Nose

Aromas of strawberries, blackcurrant and raspberries.

Palate

Tannins are firm and beautiful feshness on the mouth.

Recommandations

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

Langres, Ami du Chambertin, Soumaintrain...

Serving

15-17°C

Cellar potential

Drink within 10 years.

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