



MOILLARD

Nuits-Saint-Georges

History

Maison Moillard is an institution in Nuits-Saint-Georges. Our House has unique know-how in the art of making and maturing Burgundy wines and Crémants and offers a fine selection of appellations throughout Burgundy, from Chablis to Mâcon and up to in Beaujolais.

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 10 to 12 months. 30% new oak.

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 Livarot, Munster, Maroilles, Epoisses, Langres, Ami du Chambertin, Soumaintrain...

Serving
14-16°C

Cellar potential
Drink within 10 years.



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