Moillard-Grivot

Nuits-Saint-Georges 1er Cru "Les Damodes" 2017

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.
The Climat "Les Damodes" is located on a sloping parcel. The South-East orientation offers an optimal sunshine.

Vinification

Traditional vinification in thermos-regulated stainless steel vats on a 3 weeks period: Cold pre-fermentation maceration around 8 ° C. Pigeages and pumping over to extract colour and structure. Fermentation with a peak temperature around 30 ° C. Post fermentation maceration at 25 ° C. Ageing in oak barrels between 8
to 16 months with malolactic fermentation. 40 to 50% of new oak barrels.

Soil

Soils derived from gravel and silt descended from the Côte.

Colour

Ruby red in colour.

Nose

A nice nose of little red fruits like blackcurrants and red currants.

Palate

A surprising richness with nice tanins on the palate. The finish offers spice and fresh wood flavours.

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

Drinking within 10 years.

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