



COLLECTION TRAMIER

L. TRAMIER & Fils | LAURENT DUFOULEUR | **Roncier**
Depuis 1842 | DOMAINE

NUITS SAINT GEORGES 1^{ER} CRU 'Aux Vignerondes'



TERROIR

Appellation : Nuits Saint Georges 1er Cru 'Aux Vignerondes'

Grape variety : 100% Pinot noir

Vineyard : It has been told that the "Vignerondes" climate would come from the particular form of plots at the time of their creation. Vines are located north of Nuits Saint Georges, running along *Vosne-Romanée*' *Grands Crus*. They are East-facing vines and thus, benefit from the rising sun.

Geology : The soil is brown, poor and rocky in depth.

KNOW-HOW

Harvest : Harvesting is made by hand. Grapes are harvested and put in boxes, then protected in a temperate room before vatting. Any berry where rot is present will be rejected, so as to only work with healthy grapes.

Wine making : After destemming, berries are put into stainless steel vats. Fermentation lasts 10 days around, and is controlled thanks to a water belt, enabling to regulate each vat's temperature. Treading is made by hand once a day. After fermentation, wine is hosted in barrels for a year at least before bottling.

Production : Around 700 bottles/year

TASTING AND PAIRING

Tasting : With its bright ruby colour, this wine provides ripe fruit aromas (cherries, blackcurrant) and hints of underbrush. There is a nice fullness in mouth, with rounded tannins and a structure announcing a good ageing potential.

Wine and food pairing : Hare terrine, tournedos of veal, duck wings, Epoisses cheese..

Service temperature : Between 16 and 18°C

Ageing potential : 15 years

Product may differ from the bottle shot

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