



Nuits-Saint-Georges 1er Cru

CLOS DES PORRETS ST-GEORGES

GREENWOOD
FINE WINE

Est. 1997

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CHARACTERISTICS

- **Aged in barrels** : 15 % fûts neufs
- **Wine aging** : 14 month
- **Alcohol content** : 15 %
- **Type of winemaking** : Vinification in concrete vats for 19 days

- **Descriptif** : Monopole of a superfcy area of 3,6 hectares, this parcel is located right under les Perrières, a former pit of Nuits Saint Georges that was previously exploited by the monks of Citeaux. Set on the pink limestone and very rocky Premeaux, the Clos des Porrets is made of limestone screes and of a soil high in clay on lower slopes. Long-keeping wines that come from it express a lovely finesse after a few years of bottles. The Porrets are especially mentioned by Dr Lavalle in 1855, author of a well-known book on the wines of Burgundy, which he considers as one of the best cru of the commune.

VINEYARD

- **Soil type** : Sitting on the pink limestone of Premeaux and very stony, is composed of limestone screes and clay-rich soils on the lower slopes
- **Area** : 3.57ha
- **Density** : 10 000 vines / ha
- **Average age of the vines** : 50 years old
- **Harvest** : 100 % handpicked
- **Harvest date** : 24/08/2020
- **Yield** : 20 hL / ha



A few words about the vintage:

Atypical vintage marked by a historical precocity and a very good health of the harvest. Despite the hail of August 1st which caused more than 30% loss on the south of the appellation.

