

Domaine ALAIN MICHELOT
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Technical data
Nuits 1^{er} Cru « Les Saint-Georges » 2013

Age of the vineyard : 35 years

Grape variety : Pinot noir

Area harvested by us: 0 ha 19 a 26 ca

Soils : Brown limestone, deep, very stony, reddish brown, very fine clay fraction. Bathonian varied limestone gravel (Prémeaux, Comblanchien).

Origin of the name Saint-Georges : The oldest place planted in vineyards, in 1000, there was already vineyards.

Work at the vineyard :

- Guyot pruning.
- Two sprig ploughing.
- De-budding in may and june
- Green harvest in end of August, at the beginning of the véraison
- Handed picked on the 7th of October.

Vinification :

- Sorting out of the crop on the sorting out table
- Cold maceration during 5 days
- pigeage every day during the fermentation process
- Pressing at the end of fermentation
- 18 days in vat (maceration + fermentation)
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Aging:

- 20 months aging in barrel, with 30% of new barrels
- Malo-lactique fermentation in barrel
- Bottling in August 2015