

MARCHAND-TAWSE  
GRANDS VINS DE BOURGOGNE



## 2020 NUITS-SAINT-GEORGES



### · SYNOPSIS OF THE WINE ·

#### THE VINE

Grape variety : Pinot Noir

Soil : "On Premeaux side, soils are mostly pebbly and sandy. The plots on the other side of the village have shallow soils with some fine 'colluvions' washed down from up-slope.

South of Nuits-Saint-Georges are mostly pebbly and sandy. The alluvions at the base of the slope originate in the combe of Vallerots."

#### THE VINIFICATION

Maceration process : 30% whole bunch, seven days of cold maceration, one "pigeage" a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction

Total vatting time : 18 days

Pressing : Pneumatic press

#### THE AGEING

Total elevage : 20 months

Oak used : French oak barrels from Allier, Jupilles and Nevers forests. 15% new. Medium toast.

Operations performed during ageing : One racking before bottling

Filtration : No fining, no filtration



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