

Pierre Meurgey

*Nuits-Saint-Georges 1er Cru Les Pruliers*



This appellation was created in September 1936 and is known for its production of Pinot Noir wines.

Fermentation: This powerful and generous Premier Cru is vinified in thermo-regulated stainless steel vats.

Aging: The wine is aged in oak barrels for 18 months.

Grape varieties : Pinot Noir

Vineyard age : 40 years old

Grape yield : 35 hl/ha

Exposure : Southeast

Soil : Clay, alluvium and limestone pebbles

Tasting notes :

The wine displays a deep wine violet color. There are notes of sous-bois, asian spice, red fruits, and crushed rock. This wine is firmly structured with a grippy tannin.

