

DOMAINE NUDANT AOP VOSNE-ROMANÉE

WINEMAKER

Guillaume Nudant

WINE REGION

Burgundy



STORY

Domaine Nudant spreads over 16 ha across the Côte de Beaune and the Côte de Nuits. This family business for many generations exploits around 20 appellations such as regional, village, 1er Cru and Grand Cru. The cellars, winery and reception are in Ladoix-Serrigny. Fun Fact: In 1453, during the Charles le Téméraire period, a man named Guillaume Nudant was already making wine!

VINEYARD

Years ago, the vines were given to local peasants (to manage as part of their “duty”) by the Lord of Ladoix. The parcel has been passed along for generations and is currently the family’s oldest vineyard. The Nudant manage it in a meticulous manner: yield control, chemical-free fertilizers and frequent ploughing. They believe in only treating the vineyard when truly necessary, respecting nature’s ways.

VINIFICATION

The fruit is de-stemmed, sorted and cold macerated. In the first few days, pigeage serves as the main cap-management. Once pressed, the juice is moved to barrels for fermentation. Each year, 1/3 of the barrels are renewed, with oak coming from various regions of Nièvre, Vosges and Allier. The wine is aged 12-15 months, and then blended prior to bottling at the domaine.

TASTING NOTES

A pure and brilliant color with tints of white gold. Aromas of white flesh fruit, and blooming trees. The palate offers a sensation of fresh and silky mouthfeels, with a floral and persistent finish balanced by crisp acidity.

FOOD PAIRING

Best paired with red meats and game served with mushrooms.

QUICK FACTS

VARIETY

100% Pinot Noir

PRODUCTION

2.34 acres, 416 cases

AGING

Oak Barrels

FARMING

«Agriculture Raisonnée»

