

MAISON ANTOINE GEOFFROY
Grand Vins de Bourgogne



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Nuits Saint Georges Vieilles Vignes 2016



Technical detail:

Grape: 100% Pinot Noir
Location: Cote de Nuits
Vine Age (Av): 45 years
Soil: Clay & Limestone
Harvest: Hand picked
Ageing: French oak
Bottled: 2018
Alcohol: 14%

Tasting Note:

The 2016 vintage is highlighted by remarkable concentration. Very expressive wine, with a long and elegant finish

Rich, intense full of dark cassis fruit, with a smoked bacon note, there are some fine, ripe tannins present to give backbone to the fruit, but also an attractive succulence



Food Pairing:

Full Red Burgundy such as this old vine Nuits Saint Georges is a splendid match for game, red meat and cheese

Recommended serving temperature: 15°C