

**Joseph Drouhin**

# Nuits-Saint-Georges 1er Cru Damodes 2022



RED STILL WINE



FRANCE



BURGUNDY

## TASTING NOTE

Powerful, elegant Burgundy, fragrant with cedar and juicy with cherries and blackberries, with a hint of sweet spice on the finish.

## VINIFICATION

Maceration and vinification take 2 to 3 weeks, inoculated via indigenous yeasts. Maceration and fermentation are in a temperature controlled environment. Following this the wine is aged in barrels (20% in new oak) for 14 to 18 months.

## FOOD MATCHING

Pairing this complex wine with lean red meat such as venison, fillet steak and lamb or simply roasted white meats like roast pork, roast veal or a good roast chicken.

SIZE	75cl
VINTAGE	2022
ABV	14%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Natural Cork
SKU CODE	H7566122
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.2
TOTAL ACIDITY	3.95g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	H7566122