



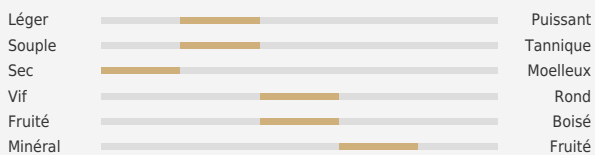
NUITS SAINT GEORGES 1ER CRU 'LES CHAIGNOTS'

PRODUIT

Domaine Faiveley's Nuits-Saint-Georges « Les Chaignots » is a cuvée that combines intensity and elegance, produced from a clay-limestone terroir located on the appellation's well-exposed slopes. This climate gives the Pinot Noir a beautiful aromatic concentration and a refined structure.

The nose expresses deep aromas of ripe red fruits, black cherry, as well as spicy and slightly oaky notes. On the palate, the wine is powerful yet supple, with velvety tannins and a long, harmonious finish. A balanced Nuits-Saint-Georges, ideal for pairing with red meats, game, and mature cheeses.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Bourgogne / France
Type de vin	Rouge
Volume	0,75L
Potentiel de garde	10 ans
Cépages	Pinot Noir