
LA GERBOTTE (BLANC)

Nuits Saint Georges

2015



THE STYLE OF THE WINE

La Gerbotte often develops aromas of citrus fruit and white-fleshed fruit, mingled with aromas of fresh almonds and honey. It has a lively, agile structure in the mouth and reflects the precise crystalline expression of its terroir. It is a charming wine which can be tasted young.

DISCOVER MORE

The grapes are harvested in the morning while temperatures are still cool, and pressed immediately. The must is then cold settled before natural alcoholic fermentation begins in vats. At mid-fermentation, the wine is transferred to barrels of which 20% are new. The wine will be aged for 12 months in barrels and 3 months in vats before bottling.

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THE TERROIR

La Gerbotte comes from the youngest Clos de l'Arlet blanc vines, which were planted from 1992 to 2006. It could naturally claim the appellation Nuits Saint Georges premier Cru, however the domaine has chosen to classify the wine under the appellation Nuits Saint Georges Village. This wine fully expresses all the elegance and fullness of this terroir. Lying further from the other vines of the Clos, on a white limestone slab supporting thin ground, the microclimate is not as "sunny". All the elements come together so that the Chardonnay reveals a refined style, which is lively and mineral.

TASTING NOTE

Bright yellow in colour. At first the nose presents subtle notes of gun-flint, delicately woody, leading into aromas of ripe white fruit. The palate is mineral and rich, full bodied, round and silky; it nonetheless offers great freshness. The finish is clean and persistent.

FOOD PAIRINGS

Lively and charming, La Gerbotte is a white wine that is equally suited to congruent and to contrasting pairings. It works wonders with scallops, counterbalancing the rich texture of the dish to create the perfection. Likewise, with creamy cheeses such as Citeaux and Chaource. For a match focusing on freshness, pair it with fish or shellfish.

These suggestions are offered as a guide, to spark your imagination for flavour pairings.

THE WEATHER

2015 was among the most precocious vintages of recent years. The vines progressed quickly in the warm springtime temperatures, despite pressure from powdery mildew through to July. Ripening began in mid-July, with temperatures exceeding 35°C. The month of August saw the arrival of much-needed rainfall, which fortunately did not delay ripening.

THE HARVEST

3-4 September for the whites; 4-9 September for the reds.

THE GRAPES

The month of June was the hottest since 2003, leading to flower abortion on certain plots. This vintage stands out for its excellent sanitary condition, requiring little sorting, and excellent phenolic maturity. The profusion of healthy clusters meant that for many

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and excellent phenolic maturity. The profusion of healthy clusters meant that for many appellations the full crop could be used for vinification. However, with a harvest of 24 hl/ha, yields were below average.