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## LA GERBOTTE (BLANC)

Nuits Saint Georges

2016

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### 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'Arlot 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

La Gerbotte 2016 is bright yellow in colour. The nose, with a clean and fresh bouquet, reveals aromas of citrus fruits, flint and slightly woody notes that open up nicely in the glass.

The palate is refreshing, tangy and floral. Concentration and acidity provide a good balance for this rich and charming wine with great energy.

### 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

Vintages come and go, and no two are alike. The winter of 2015-16 was the warmest since 1900. The seasons were displaced, with winter temperatures arriving in March, three months late. The night of 26 to 27 April was a turning point: frost struck the shoots and first leaves. After abundant rainfall during the first six months, summer arrived in July and the onset of ripening began in mid-August with conditions that were at last dry, allowing the grapes to finish maturing in September.

### THE HARVEST

The harvest took place from 27th September to 2nd October.

### THE GRAPES

July was salutary and allowed recovery from the rainy weather with conditions that were favourable for good grape maturity. Despite a low yield, the 2016 vintage is of good

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favourable for good grape maturity. Despite a low yield, the 2016 vintage is of good quality; this was a happy outcome given the difficult climatic conditions at the beginning of the season.