
LA GERBOTTE (BLANC)

Nuits Saint Georges

2018



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

The delicate, mineral, and floral nose is citrus driven. Aromas of white flowers appear with aeration, forming a complex bouquet. The subtly oaky palate combines richness and freshness. This wine shows a great deal of character with a wonderfully long finish.

Géraldine Godot, Technical Director (August 2020)

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

After a very rainy winter and early spring, bud break arrived fast in mid-April. Blossoming took place over several days at the end of May, and warm, dry weather set in from mid-June. In Premeaux-Prissey, July was marked by three heavy storms, of which two were hailstorms. The vines were heavily impacted and dramatic mudflows left their mark on the village and its people. The season ended serenely, with a sunny August that allowed the grapes to reach full maturity.

THE HARVEST

The harvest took place from September 1st to 7th, in excellent weather conditions.

THE GRAPES

The vines developed early, in unpredictable conditions. Due to the hail, all the grapes were sorted on the vibrating table, even the whites, in order to eliminate any that were

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were sorted on the vibrating table, even the whites, in order to eliminate any that were dry or damaged. Particular care was taken to optimise a wonderful harvest.