
LA GERBOTTE (BLANC)

Nuits Saint Georges

2019



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

The bouquet is very expressive, ripe with aromas of lemon as well as brioche and vanilla. On the palate, we find the richness of the vintage, with a beautifully fresh and sour attack. It is a direct, delicate wine with a mineral quality and an abundance of woody roundness.

Géraldine Godot, Technical Director (June 2021)

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 mild winter, the vine growing cycle started early and the mid-bud break stage was reached in early April. This cool spring was not conducive to growth, which then slowed down. Flowering started in June and lasted for three weeks. A warm summer set in with recurrent heatwaves and a lack of rainfall, the vines held up and veraison started slowly in late July. It continued with a little redeeming rainfall in August, and ripening developed with very favourable weather.

THE HARVEST

The harvest took place from September 12th to 17th, in excellent weather conditions.

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THE GRAPES

Moderate temperatures allowed the grapes to mature well, resulting in a harvest of exceptional quality. We benefited from the cool mornings to harvest Chardonnay. The quality of the Pinot noir grapes was obvious, with excellent grape soundness and an almost perfect balance of sugar and acid. This 2019 vintage will undoubtedly be fabulous.