



Champagnes & Châteaux
QUALITY SINCE 1989

NUITS-SAINT-GEORGES 1ER CRU HAUT PRULIERS 2018 DOMAINE DANIEL RION ET FILS

This highly regarded family-owned Domaine was started in 1955 by Daniel Rion, with just two hectares of vines in the commune of Vosne Romanée, which had been left to him by his paternal grandfather. Forty years later in 1995 Daniel retired.

Today his children, Pascale, Olivier and Christophe run a domaine of eighteen hectares in eighteen different appellations, in six villages of the Côtes de Nuits and the Hautes Côtes. They believe in minimal intervention in the winery, using a combination of modern techniques and traditional practices learned from their father. Their success is directly related to the quality of their wine making, which always seeks to produce wines with delicate tannins, deep colour and rich fruit.

Grape: 100% Pinot Noir

Vineyard & Vinification Note:

This parcel of 46 acres consists of a terrace on a steep slope, in mid slope (275m). The shallow soil of brown-limestone, consists of gravel, clayey silts, on hard limestone. The forty-year old vines are of sufficient age to produce balanced and concentrated grapes.

To protect and maintain the ecosystem of the vines, the vineyard is managed in a natural integrated manner. They avoid the use of products which could endanger the health of the vine, and poisons for fauna and flora. Insecticides are used sparingly and only after observation of damage caused by the parasite. They do not use any anti-botrytis agents.

In order to obtain a good circulation of air throughout the vines, they practice partial stripping. Conditions are then much less favourable for development of the fungus which is responsible for the rot. Only organic fertilizers, which they manufacture themselves, are used according to the specific needs for each area. This management of the vineyard makes it possible to preserve a good structure of the ground, while limiting harvest to small quantities.



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The old vines, from 25 to 65 years, were visually selected for the quality of their fruits, small berries, with thick skins – a guarantee of a quality wine which will be deeply coloured, complex and have refined tannins. The small output allows obtaining grapes of great quality, naturally concentrated and balanced, becoming fully ripe. New plantings are carried out with seedlings selected for the small size of the berries they will produce, guaranteeing great quality, colour and fine tannins.

The harvest is carried out exclusively by hand. They collect whole bunches, which preserves the integrity of grapes and their potential aromatic qualities until their arrival in the fermenting room. This manual method also enables them to sort the grapes in the vineyard, and to integrate into the crop only healthy and ripe fruits.

The vintage is entirely destemmed, in order to avoid the contribution of harsh tannins and green flavours.

After a pre-maceration of a few days (the duration varies according to characteristics' of the vintage), the wine making proceeds in open stainless steel tanks where the temperatures of fermentation are carefully controlled. The extraction of the colour and fine tannins is supported by pigeages, or pumping of the juice over the must, daily. The cuvaison lasts ten days. With the racking, fermented marc is quickly but delicately pressed pneumatically. After a few hours at a few days of settling, all communal appellations and the crus are put into barrels to obtain wines with delicate tannins and of a deep red colour, suited for long ageing.

In the same way, it maintains good ventilation of the damp cellar, in order to limit the development of mould.

Tasting Note:

This Nuits-Saint-Georges is a sensual wine, with a rather masculine personality. Aromas of red fruits, cherries, liquorice. Round and elegant.

Wine Spectator:

A ripe, sumptuous red, boasting cherry, blackberry, toasty oak and sweet spice aromas and flavors. It's silky texture and balanced profile include well-integrated tannins and fresh acidity. Fruit and spice notes linger on the finish. Drink now through 2032. 200 cases made, 25 cases imported. **92 Points, Bruce Sanderson, May 2021**

Food Pairing:

This wine goes perfectly with regional dishes in sauce, such as ham with red wine sauce, game such as roasted wild boar. Its tannic character pairs well with a well-seasoned and spiced cuisine.