



Champagnes & Châteaux
QUALITY SINCE 1989

NUITS-SAINT-GEORGES GRANDES VIGNES 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:

Les Vieilles Vignes, 30 to 80 years old, are on silty-clayey colluviums of the bottom of the slope (230m of altitude), calcareous and very stony, which rest on marls.

The parcel of Lavières, at an altitude of 250m, is slightly sloped. Its calcareous colluvial ground at the foot of the slope is of rather deep and stony, clayey-muddy soil. The vines are between 20 and 35 years old.

The vines for Nuits Saint Georges Vieilles Vignes (Old Vines), located at an altitude of 245m, grow on a shallow alluvial cone, calcareous and stony, at the bottom of the slope.

On the whole, the Domaine consists of 2.45 ha in appellation Nuits Saint Georges

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.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e info@champagnesandchateaux.co.uk

champagnesandchateaux.co.uk



Cont'd:

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.

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:

Rich and deeply coloured, with wild fruit flavours : blackberry, blackcurrant, with elegant and present tannins. Its intense dark colour announces powerful and complex flavours, blackcurrant, blackberry and blue berry aromas intermingle.

Wine Spectator:

Marked by ripe black cherry, blackberry and humus aromas and flavors, this red is supple and fluid, backed by a spine of chalky tannins. Shows good balance overall and fine length. Best from 2023 through 2035. 392 cases made, 70 cases imported. **90 Points, Bruce Sanderson, May 2021**

Food Pairing:

Its power and structure enable this wine to pair with many meat dishes in red wine sauce such as boeuf bourguignon, wild game, or marinated roasted red meats. A goose with chestnuts or a chicken with salt will also pair beautifully.