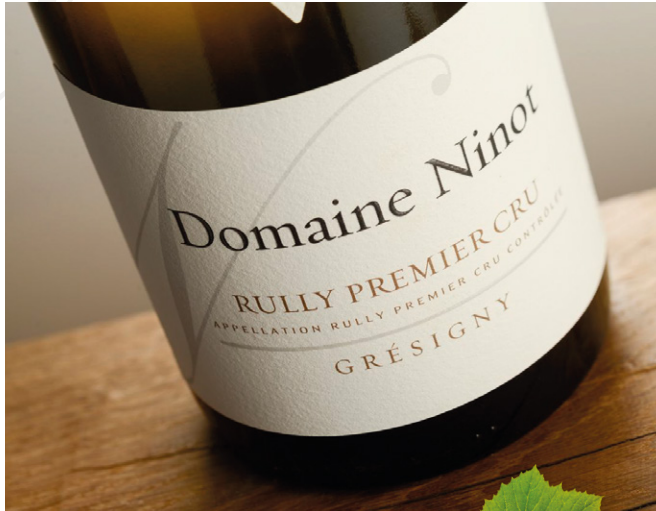


Domaine Ninot

Grands Vins de Bourgogne



Rully 1^{er} cru

GRÉSIGNY,
WHITE

“To be able to walk through vine rows of Grésgigny, is nearly just as enjoyable as to actually tasting a bottle from this prestigious plot.”

Grapevines



GRAPE VARIETY: Chardonnay 100%

SURFACE: 0,80 ha

LOCATION:

The name of this plot either originates from the name of a man called « Gracinius » who owned a country estate there during the Antiquity, or from the words “cret” or “cras” which mean limestone.

White marl substratum and limestone from the Middle Oxfordian. Brown chalky and very stony soils.
East, South-East sun exposure.

IN THE VINEYARD:

Certified organic growing, in respect of the life of the soils.
Planted in 1963. Density 10 000 plants/ha.
Guyot pruning, strict dis-budding, ploughing.
Our main aim is to remain sensitive to harvesting grapes with a perfect balance, between freshness and optimal maturity, according to the different vintages.
Harvest carried out by hand.

Wine-making process

VINIFICATION:

We use a natural approach to vinification, avoiding the use of products which would technically erase the vintage's identity and which would contribute to making standard wines.

Grapes pressed immediately and gently for more complexity. Light setting from 12 to 18 hours.

Alcoholic fermentation takes place in oak barrels. Use of native yeasts to keep the identity of the soil and the vintage.

MATURATION:

Maturation takes place in 228 litres oak barrels, on fine lees, without stirring of the lees, during 15 months. 10 % new barrels. Non-filtered, could present a deposit which does not, on any account, affect the wine quality.

Tasting and Service

TASTING:

A wonderfully amazing balance between acidity, aromatic richness and body. Buttery and Vanilla hints make up and complement subtly the citrus aromas. The very chalky terroir soil brings mineral notes. Great length.

SERVICE:

Can be drunk immediately. For ideal consumption and to appreciate this wine at the height of its Excellency, it is advisable to wait any time between 3 to 7 years, in accordance to transportation and storage conditions.

THE TEAM'S WORD:

“Personally, I like to taste a Grésgigny as an appetizer on its own especially after a long working day in the vineyard. It is sufficient in itself”

Françoise, pieceworker at the estate



Domaine Ninot

Le Meix Guillaume - 2, rue de Chagny - 71150 Rully - France | Tél. +33 (0)3 85 87 07 79 | vin@domaineninot.com | domaineninot.com

Alcohol abuse is dangerous for your health, consume in moderation.

[illegible]

Alcohol abuse is dangerous for your health, consume in moderation.