

Domaine Ninot

Grands Vins de Bourgogne



Grapevines

GRAPE VARIETY: Pinot Noir 100%

SURFACE: 1,5163 ha

LOCATION:

Plot nearby to the estate.

A « meix » designates either a small cultivated plot found next to the house, or a farm [we can call it a « mas » in Provence], which is very often neat, well-kept and closely supervised, whether it be a garden, an orchard or a grapevine plot.

Loamy clay-limestone soils.

South, South-East sun exposure.

First vintage in 2021, this plot was previously blended in with other plots or sold separately to wine merchants.

IN THE VINEYARD:

Certified organic growing, certified by Ecocert since the 2020 vintage, always keeping in respect the life of the soils. Planted in 1975 and 1991. 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.



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.

Rully

**LE MEIX GUILLAUME,
RED**

“Just around the corner from the estate, this is the plot you will see if you come to visit us.”

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 in turn, would contribute to making standard wines. 100% destemming - 4 to 5 days of cold maceration. Use of native yeasts to retain the identity of the land and the vintage. Punching off the cap and pumping-over. Vatting 15 days.

MATURATION:

Maturation 100 % in 228 liters oak barrels during 12 months. 10 % new barrels. Non-filtered, could present a deposit which in no way affects the quality of the wine.

Tasting and Service

TASTING:

A reserved concentrated wine, very fruity and silky with fine tannins. Thanks to the remarkable balance of this vintage, produced as a monopoly, blends both freshness and oaky notes.

SERVICE:

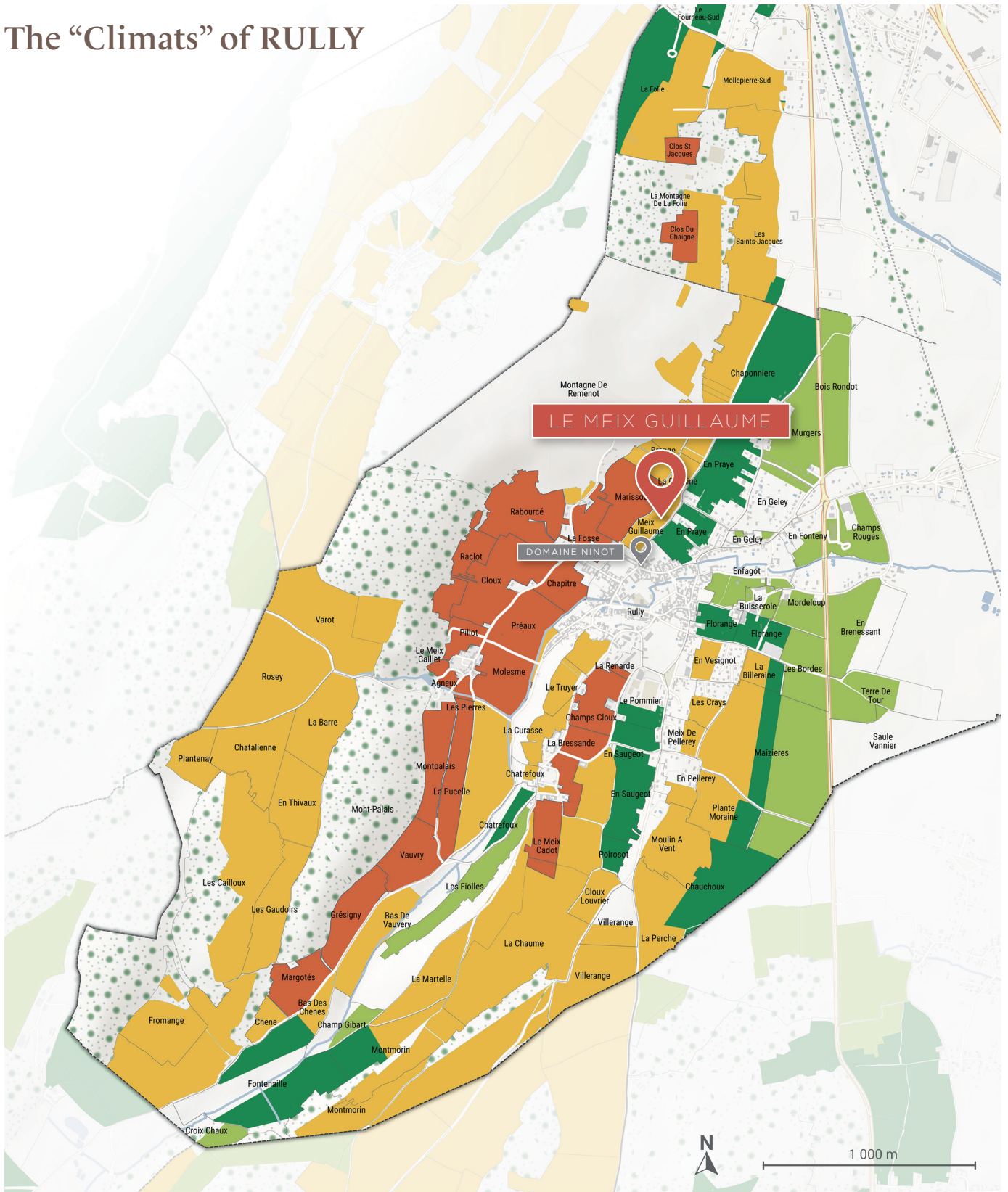
Can be drunk immediately. Young, open it 1 hour before the service. For ideal consumption and to appreciate this wine at the height of its Excellency any time between 3 to 7 years, in accordance to transportation and storage conditions.

THE TEAM'S WORD:

“A classic dish known in French gastronomy but which works every time: the famous stuffed veal cutlets! Those from my mother are delicious. A perfect meal to accompany Le Meix Guillaume, and not the reverse! This plot has finally its own label, Papa would have loved it.”

Erell and Flavien Ninot

The “Climats” of RULLY



Source : Bourgogne Maps

- Appellations Villages Premiers Crus**
- Appellations Villages**
- Regional Appellation Bourgogne:**
Bourgogne Côte Chalonnaise
- Regional Appellations:**
Coteaux Bourguignons, Bourgogne aligoté,
Bourgogne Passe-tout-grains, Bourgogne mousseux,
Crémant de Bourgogne

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