

# *Nuits St Georges 1er Cru Les Murgers*

## *Domaine Paul Misset*

***Region: Burgundy***

***Appellation: Nuits St Georges  
Premier Cru***



### ***General Description***

In the 1930s, when the rules for appellations or origin were being drawn up, each French wine-growing region chose what would be the determining factor in naming their wines. In Bordeaux it was the domaine ; in Champagne it was the brand name ; in Alsace it was grape variety ; and in Bourgogne it was terroir-native soil.

The idea of terroir – the patch of native soil from which a given product springs – is given precision and definition by the notion of “climat” – that is a parcel of ground, delimited and named, with identifiable characteristics going back centuries which lend a unique character to whatever is grown on it.

Climate, aspect, exposure to sun and wind, susceptibility to frost, and the system of cultivation in force all have their influence on terroir. But behind these lie the hard facts of geology : landform, rock and soil.

Ever since wine has been made in Bourgogne, it is the Pinot Noir on which the fame of her great red wines depends. It produces compact, purplish-black grape bunches whose berries contain an abundance of sweet, colourless juice.

### ***Wine Tasting Notes***

The Nuits Saint Georges region lies in the Côte de Nuits where Domaine Paul Misset produces wonderful wines from some very prestigious vineyards.

Shiny garnet in colour with intense aromas of cedar wood and smoke. In most cases strongly coloured.

Rich and powerful aromas of blackberry, blueberry, spices and fur. Wild berry characters richly linger throughout the palate supported by subtle tannins adding complexity and a smooth velvety finish. Virile, full-bodied and solid wines.

To be served at 16° - 17° C.

Estate bottled after cellaring in oak barrels for 15 to 18 months.