

DOMAINE NUDANT

ALOXE CORTON – LES VALOZIÈRES

Story

Nudant is a term that refers to wine growers, made popular in the 15th century. Today, Jean René and now Guillaume, his son, produce Chardonnay and Pinot Noir across 16 hectares between the Côte de Beaune and the Côte de Nuits, in 20 renowned appellations. Using single variety and single terroir, Nudant produces village level to 1er and Grand Crus, respecting both the quality of the wine as well as the preservation of biodiversity in the vineyard.

Farming philosophy : Sustainable / certified HVE in 2019

Vineyard Information

Grape varieties : 100% Pinot Noir

Plot size: 0,86 ha (2,12 Acres)

Average age of the vines : 70 years

East facing

Elevation : 340m (1115ft)

Soil : Clay-Limestone

FARMING PRACTICES

- Training method : Guyot
- Regular tillage
- Green harvesting (to avoid botrytis)
- No herbicide or insecticide
- Use of contact treatments (mainly used in organic farming)
- Preservation of wooded areas and grasslands

Winemaking

- Hand picked grapes / Partially destemmed/ Sorted by hand
- Cold pre fermentation maceration : 12 to 20 days
- Yeast : Indigenous
- Fermentation : concrete tank / 10-15 days at 46-89°F/
Malolactic fermentation : Oak barrels / 2-3 weeks at 57°F
- SO2 added during vinification and after malo
- Maceration technique : Punching of the cap / Pump-over / Unballasting
- Light Pneumatic press
- Aging : 12 months in oak barrels (new and seasoned oak barrels) and 6 months in stainless steel tank / On lees
- Fined: No
- Filtration : 80% no filtration / 20% lenticular filtration
- SO2 : <100 PPM
- Vegan : Yes

Tasting notes

On spicy notes, it develops an aromatic richness on red fruits, flowers, honey and grilled almond evolving towards leather, and undergrowth smells. It is a firm, full-bodied wine with opulent aromas of black fruits.

