



*Méo-Camurét*

VOSNE-ROMANÉE

## *Nuits-Saint-Georges aux Murgers*

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### *Fact sheet*

#### **Appellation**

Premier Cru

#### **Tasting**

A clearly pronounced personality: powerful, sometimes wild aromas; a marked acidity, which give it a captivating freshness; a fine roundness. In short, an intense wine which has many cards in its hand to win you over.

#### **Keeping**

It has excellent ageing potential, which is just as well as it's a wine you have to wait for. One of the last to be tasted in a given vintage.

#### **Maturing**

The evolution is slow, sometimes a little too slow. This wine which has so many elements to please takes time to 'find itself', to 'come together'. The new oak leaves its mark for a long time before the wine softens up. It is therefore bottled late.

#### **Vinification**

It is necessary to proceed with caution, as it is important not to overdo things: the wine would become too aggressive. Generally, those techniques which encourage roundness must be used.

#### **Vines**

The vines are in their prime in terms of age and quality since they were planted in two sessions between 1965 and 1972. They produce grapes which mature very early and no time must be lost in picking them before they spoil. Yet their acidity is astonishing and gives its very distinctive character to the wine.

#### **Surface area, situation & orientation**

Lying half way between Vosne and Nuits St-Georges, like Nuits Boudots, ideally situated on the lower (and nobler) part of the hill, and facing east: the soil is fairly fine, even sandy at the top of the plot. The name of the 'cru' refers to a pile of stones which still exists today, since the soil once had to be 'destoned' in order to render it more suitable for cultivation.