





Burgundy, Domaine Dupasquier et Fils, AOC Nuits-Saint-Georges Premier Cru Les Terres Blanches, Blanc

AOC Nuits-Saint-Georges Premier Cru Les Terres Blanches, Bourgogne, France

Since 1900, the family estate has managed 10 ha of vines in the communes of Nuits Saint Georges, Premeaux-Prissey, Aloxe Corton and Pernand-Vergelesses.

Today, the 5th generation of winemakers produces eleven wines: four whites and seven reds.

The vines are cultivated using the "lutte raisonnée" method: the slopes are grassed and the vines are ploughed. They have obtained HVE (High Environmental Value) certification.

PRESENTATION

The wines are made from Chardonnay, Aligoté and Pinot-Noir grapes grown in the communes of Nuits-Saint-Georges, Premeaux-Prissey, Aloxe-Corton and Pernand-Vergelesses. A renowned terroir offering reds with powerful, fruity aromas and whites with floral notes.

LOCATION

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TERROIR

Clay Limestone.

WINEMAKING

The wines are made in the traditional way, in stainless steel vats.

AGEING

The wines are placed in barrels for malolactic fermentation and ageing. The wines are bottled after one year.

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

5 to 10 years

TASTING

Wines with white-fleshed, buttery, complex aromas. Beautiful minerality counterbalances the wine's fatness.

FOOD PAIRINGS

Serve with fish, shellfish or white meat.



