





# 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.

#### **VARIETAL**

Chardonnay 100%

#### 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.

