

*Méo-Camuset*

## NUITS-SAINT-GEORGES AUX MURGERS

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### TASTING

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

### AGEING

It has excellent ageing potential, which is just as well as it's a wine you must know how to wait for. But it will provide some great bottles!

### 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 ripen very early and no time must be lost in picking them before they spoil. Yet their acidity is astonishing and gives the wine its very distinctive character.

### SITUATION

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.

