



NUITS SAINT GEORGES

“LES ARGILLATS”

PINOT BLANC

VIN BIOLOGIQUE

JEAN-PIERRE GUYON

Grape : Pinot Blanc

Surface area : 25 ares

Soil : Clay-limestone

Age of the vines : 35 years

Pruning : Guyot

The name « *Les Argillats* » comes from the Latin « potter's earth » which reflects the composition of this plot which is made up of clay and thick limestone debris.

Source : Climats et lieux-dits des grands vignobles de Bourgogne M.H Landrieu-Lussigny et S.Pitiot



NUITS SAINT GEORGES

“LES ARGILLATS”

PINOT BLANC

VIN BIOLOGIQUE

JEAN-PIERRE GUYON

With its delicate pale and crystalline gold colour, this Pinot Blanc skilfully instils notes of apricot, peach, citrus fruit, toasted bread and star anis. The entry delivers a lovely, dynamic and saliva inducing attack. This natural energy is mastered from the mid-palate onwards by a full body with good flesh. The finish persists for ever, ravishing !

This would go well with a dish of red mullet with fennel, or rabbit with tarragon. It would be equally fine with foie gras either pan-fried or in a terrine, or with shellfish. Bon appétit !

Serve between 8°C and 10°C.

Drink now or over 10-12 years depending on the vintage.