



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Nuits St Georges 'Aux Lavières' 2018, Domaine Grivot

Price	£80.50
Code	NUIT590

These vineyards are situated on the Vosne Romanée side of Nuits-St-Georges and thereby take influences from both villages – the linearity of Nuits St Georges and the seductive succulence of Vosne Romanée. Aged for 15 months in 20% new oak, this is a wine of great definition.

Tasting Notes:

“Everything has to play at the same time – it is like an orchestra. The winemaker is the conductor!” – Etienne Grivot. Along with Domaine Tollot Beaut, this 15 ha domaine was one of the first to bottle its own wines, back in the 1930’s. Etienne Grivot, who is the 5th generation to run this family domaine, is now joined by his daughter, Mathilde, so the future is in safe hands. Etienne has some great raw materials to work with. He destems 95% and stops the practice of ‘pigeage’ as soon as the fermentation starts, continuing with one ‘pumping over’ the skins per day before the ferment stops and the wines are transferred to barrel. He uses 30% new oak for village wines, 40-50% new oak for 1er Crus and up to 70% new oak for his Grand Crus. Grivot produce some of the most classic wines in the whole of Burgundy, with an average vine age of around 45 - 50 years old. His motto is simple! “Wine is a therapy – you need to feel better after it than before!”





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Specification	
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2024 through to 2035
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Nuits-Saint-Georges
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2018
Body	Elegant, refined and supple
Producer	Domaine Jean Grivot
Producer Overview	Etienne Grivot succeeded his father, Jean, in 1987 and today presides over 15 hectares of vines spread across Nuits, Vosne, Vougeot and Echézeaux.
Closure Type	Cork
Food Matches	These vineyards are situated on the Vosne-Romanée side of Nuits-Saint-Georges and thereby take influences from both villages – the linearity of Nuits-Saint-Georges and the seductive succulence of Vosne-Romanée. Aged for 15 months in 20% new oak. So rich and sexy with a voluptuous mouthfeel, it is both intensely powerful and charming. Aged for 15 months in 20% new oak, this wine underwent a long and slow malo-lactic fermentation. Rich, aromatic, fresh and intense on the nose, the palate offers great definition – the fruit is sweet and multi-layered, the tannins are firm yet seductively entwined within the structure, the acidity fresh and 'lifts' the whole wine and there is an underlying spice and minerality. This is a buxom and full red, structured to impress yet with a lovely elegance to the fruit.