



MANUEL OLIVIER NUITS ST GEORGES 1ER CRU

Manuel OLIVIER - Burgundy, was borned in a family of farmers, and followed an unusual professional way. In 1990, he began to grow a few acres of vineyards and red fruits.

Today, Manuel is a wine specialist, he grows grapes on a 11 ha area in the Hautes-Côtes de Nuits, Côte de Nuits and Côte de Beaune. At 38 years old, he is one of the "new generation" winegrowers, and rewarded by many medals.

MATURING

The wine has remained for 18 months in contact with fine lees in oak casks (50% of new barrels, 50% of 1-year-old barrels). Barrels that benefit from a 36-month drying process, the oak comes from the Allier and the Vosges forests. Light, slow and long toasting process in wood depth.

FERMENTATION

50% of the grapes are not de-stemmed, this part is put down in the vat, the other 50% come on top of it. Maceration at a low temperature during one week, natural yeast, the wine is kept in vats from 5 to 6 weeks at 30°C. Treading and pumping over made according to the result of the daily tastings.

TASTING NOTES

Intense and complex nose that progressively develops notes of black fruit cooked in alcohol, undergrowth and venaison notes. The palate is powerful and full bodied with a high tannic intensity, the length is exceptional.

FOOD & WINE MATCHING

Dishes which are both strong and tasty, matured cheese with intense flavours such as Epoisses or Soumaintrain.

TECHNICAL DETAILS

Grape Variety : 100% Pinot Noir.
Vine Age : 35 years.
Yields & Density : 40 hl / ha with 10 000 plants / ha.
Serve : 16 - 18°C.
Cellar : 5 to 10 years

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