

KOSTA BROWNE BURGUNDY SERIES

2022 Nuits-Saint-Georges Pinot Noir

Expressive with Concentrated Fruit

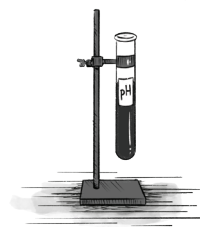
The 2022 Burgundy vintage captures the essence of the region's finest terroirs, drawing comparisons to legendary years like 1949 and 1990 for its vibrant energy, freshness, and warmth. A proud testament to the relationships we've built within the Burgundian community and the remarkable vineyards we source from, this vintage represents our most exceptional efforts yet—an extraordinary expression of both place and time.

Located in the heartland of Burgundy in the Côte de Nuits subregion, Nuits-Saint-Georges became an Appellation d'Origine Contrôlée (AOC) in 1936. Divided in two by the town itself, Nuits-Saint-Georges' vineyards are defined by deep marl-limestone soils in the south to pebbly alluvium near the Meuzin River in the north. These distinct soil compositions contribute to the unique character of the wines produced in the region.

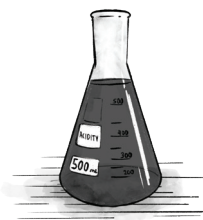
Our 2022 Nuits-Saint-Georges Pinot Noir offers a deep, earthy character with hints of leather and plum. Aged in 29% new French oak, this wine combines its robust, rustic features with a refined yet impactful presence.



29% new French Oak



pH 3.73



TA 5.19 g/L

Fact of Note: Nuits-Saint-Georges lends its name to the Côte de Nuits in the northern Côte d'Or.

TECHNICAL DETAILS

ÉLEVAGE 29% new French oak & 71% neutral oak for 13 months

ALCOHOL 13.5%

pH 3.73

TA 5.19 g/L

CELLARING

Our Burgundy Series wines are expressive with exceptional freshness, fruity aromatics, and captivating texture. We recommend cellaring this Pinot Noir between two and ten years. To preserve the nuance of each bottle, we suggest storage in a dark environment between 55° and 60°F, with 70% humidity.

TASTING NOTES

NOSE Dark and rustic aromas of leather and rich plum with an intriguing earthy undertone.

MOUTH Smooth yet powerful, with deep savory layers, fine tannins, and a balanced, elegant structure with an enticing finish.