

# KOSTA BROWNE 2023 NUITS-SAINT-GEORGES PINOT NOIR

EXPRESSIVE WITH CONCENTRATED FRUIT

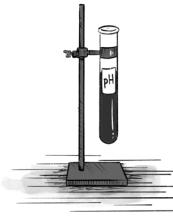
Shaped by a radiant growing season, 2023 yielded fruit of remarkable depth and vitality—resulting in wines with finesse and the structure to age gracefully in the cellar. This vintage is a true expression of Burgundy and a defining moment for our series.

As the southern anchor of the Côte de Nuits, Nuits-Saint-Georges has a long history of producing Pinot Noir celebrated for its defining character and complexity. Its diverse soils and exposures give the wine a savory depth and firm structure. This vintage reveals a wine that is both refined and expressive, combining the village's natural power with finesse shaped by the growing season.

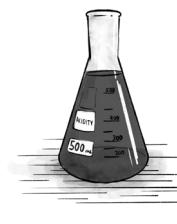
The 2023 Nuits-Saint-Georges carries the muscle and presence of neighboring Pommard, yet the palate melts into a supple, elegant texture that lingers with poise. Aromas of dark fruit, leather, earthy undertones, and crushed cherries lead into a layered, enduring finish. This is undoubtedly one of our most distinctive bottlings to date.



Aged in 22%  
new French oak



pH  
3.61



TA  
5.02



## TASTING NOTES

**AROMA** Ripe blackberry and dark plum accented by leather and savory spice.

**PALATE** Silky yet powerful, with dark fruit and savory notes carried by firm tannins and an enduring, layered finish.

## TECHNICAL DETAILS

**ÉLEVAGE** 22% new French oak, 78% neutral oak for 11 months, then 100% of the blend was aged in stainless steel for 1 month.

**ALCOHOL** 13.6% **pH** 3.61 **TA** 5.02 g/L

## CELLARING

Our Burgundy Series wines are expressive with exceptional freshness, fruity aromatics, and delicious 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°F and 60°F, with 70% humidity.

