AP WINE IMPORTS

DOMAINE BENOIT CHEVALLIER

Nuits-Saint-Georges 1er Cru Aux Damodes

The Estate: Fourth-generation vigneron in Vosne-Romanée; the estate was established in 1971 and covers 4 hectares. Benoit converted the vineyards to organic in 2018 after an IT career and returned full-time to winemaking. Certified organic.

Location: Nuits-Saint-Georges 1er Cru Aux Damodes, Burgundy, France.

Soil: Clays and sand, combined with limestone silt on the rock surface.

Vines: Harvest done manually, with sorting on the vine.

Varietals: 100% Pinot Noir

Vinification: Cold pre-fermentation maceration; fermentation with indigenous yeast; little extraction.

Aging: 18 months (50% new barrels).

Tasting Notes: Clear and brilliant color, ruby to intense red. Fresh aromas of tangy fruits. Moderate structure gives flexibility and lightness; delicate tannins combine with the aromatics for a harmonious depth.

Food Pairing: White meats (guinea fowl, stuffed free-range chicken, suckling pig), red meat (rare prime rib, rack of pork) and, with age, Époisses or Soumaintrain.

Cellaring: Keep for 6 to 15 years.

