AP WINE IMPORTS

DOMAINE GEORGES CHICOTOT

Nuits-Saint-Georges 1er Cru Les Pruliers

The Estate: The Chicotot family has been rooted in Nuits-Saint-Georges for ten generations; the domaine dates from 1678. Today the 7-hectare estate is run by Pascale Chicotot and son Clement, crafting elegant, terroir-driven wines from vines 60-80 years old with minimal new oak and native yeast fermentation.

Location: Les Pruliers, Nuits-Saint-Georges 1er Cru, Burgundy, France.

Soil: Deep soils with a thin layer of clayey, sticky soil. The name descends from Roman times, when cherry trees of the variety prunus were grown here until the Middle Ages.

Vines: Organic. Only natural methods have been used for several generations: no herbicides, grass grown between the rows, vines hard-pruned for modest yields.

Varietals: 100% Pinot Noir

Vinification: Pre-fermentation maceration of 5-6 days, then fermentation over about 15 days without added yeast. Cap-punching and pumping over are carried out as necessary to preserve the wine's elegance without excessive extraction. Pneumatic pressing, then several days in vats.

Aging: Racked off by gravity, with the proportion of new barrels no greater than 25%.

Tasting Notes: Very fruity notes of prune and red fruit (blackberries and cherries often dominant), with floral, smoky notes. Superb structure, powerful and sometimes a bit austere.

Food Pairing: Traditional wine-based dishes such as beef bourguignon and coq au vin; fruity cheeses such as comté, but not ripened or very fatty cheeses.

Cellaring: Good candidate for cellaring.

