AP WINE IMPORTS

DOMAINE GEORGES CHICOTOT

Nuits-Saint-Georges 1er Cru Les Saint Georges

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 Saint Georges, Nuits-Saint-Georges 1er Cru, Burgundy, France.

Soil: Brown soils, deep limestone and very stony. The first plot to be planted with vines, in the year 1000.

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: Black fruits (blueberries, blackberries) and spices mixed with animal notes (musk and fur), especially in somewhat older vintages. Powerful and complex, with a nice structure.

Food Pairing: Spicy dishes, game (marinated or not), tarts, meat dishes with mushroom sauces, and ripened cheeses.

Cellaring: Nice structure that lets it face the years.

