AP WINE IMPORTS

DOMAINE GEORGES CHICOTOT

Nuits-Saint-Georges 1er Cru Les Vaucrains

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 Vaucrains, Nuits-Saint-Georges 1er Cru, Burgundy, France. The climat's name comes from Burgundian dialect words for its valley-like shape (Vau) forming a crack in the hillside (Crain).

Soil: A bed of red clays with a rich, loamy, stony soil

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: An intense, dark wine of outstanding power, with wild berries (blackberries and sloes), developing muskier, woodier notes and a body that mellows with time.

Food Pairing: Full-flavored meats, roast game such as woodcock, hare, wild boar or venison, or rich, saucy dishes with mushrooms, especially with older vintages.

