AP WINE IMPORTS

DOMAINE GEORGES CHICOTOT

Nuits-Saint-Georges 1er Cru Rues de Chaux

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: Rues de Chaux, Nuits-Saint-Georges 1er Cru, Burgundy, France. The name refers to the rocky plateau on which the vines are planted.

Soil: Reddish brown soil; limestone over a layer of cracked bedrock

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: About 5-6 days of pre-fermentation maceration, then fermentation of about 15 days with no added yeasts. Pigeage and remontage are carried out as needed to preserve the wine's elegance without excess extraction. Pneumatic pressing, then several days in tanks.

Aging: Transferred by gravity to barrels, with new wood not exceeding 25%.

Tasting Notes: Floral, red fruit and gentle spiced notes on the nose. The structure becomes more supple over time and develops beautiful aromatic complexity and great finesse.

Food Pairing: Traditional Burgundian cuisine such as roast chicken and sautéed mushrooms. Avoid fatty or creamy cheeses.

