AP WINE IMPORTS

DOMAINE GEORGES CHICOTOT

Nuits-Saint-Georges Aux Allots

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: Aux Allots, Nuits-Saint-Georges, Burgundy, France.

Soil: Clay soils with much chert (hard, fine-grained sedimentary rock)

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: Hints of ripe red fruit and blackcurrants. A complex nose, a gentle union of raspberries, licorice and soft spices, revealing an elegant, fruity character.

