



DOMAINE CHICOTOT
Nuits-Saint-Georges

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Côte de Beaune

Ladoix

Set in the bottom of the coomb, with brown, flinty, chalky soil

GRAPE VARIETY: Pinot Noir

AVERAGE AGE OF THE VINES: 60 years old

SURFACE AREA: 50 ares 40

VINIFICATION : After a few days of pre-fermentation maceration (5–6 days), fermentation takes place over about 15 days, without adding yeast. The cap-punching and pumping over operations are carried out as necessary to preserve all of the wine's elegance without excessive extraction. After pneumatic pressing and several days in vats, the wines are racked off by gravity, with the proportion of new barrels no greater than 25%.

BOTTLING: SO2 content: 20 mg/l of free SO2, 60 mg/l of total SO2

Dégustation

A delight to drink while young, this fruity wine offers notes of raspberries, candied cherries that become finer as it ages, developing more spicy accents of cloves, cocoa and liquorice.

Its smooth tannins and well-rounded texture make it ideal to serve with smoked ham, rabbit, pot au feu, offal in sauce. It also goes well with curried poultry dishes, or game birds.