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Nuits-Saint-Georges

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## Nuits Saint Georges – 1er Cru

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### *Pruliers*

Deep soils with a thin layer of clay, brown, sticky soil. Its name descends from Roman times; popular cherries trees of the variety *prunus* were grown here until the Middle Ages.

GRAPE VARIETY: Pinot Noir

AVERAGE AGE OF THE VINES: 75 years old

SURFACE AREA: 9 ares 03

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*

Les Pruliers reveals very fruity notes combining prunes, red fruits (with blackberries and cherries often dominant), through to floral, smoky notes. This is a wine whose superb structure, powerful and sometimes a bit austere, makes it a good candidate for cellaring.

It is a perfect accompaniment for traditional wine-based dishes, such as eggs Meurette, beef bourguignon and coq au vin. It also goes well with fruity cheeses such as comté, but not with ripened or very fatty cheeses.