

15 rue du Général de Gaulle 21700 Nuits-Saint-Georges Tel: +33 (0)1 3 80 61 19 Email: chicotot@aol.com www.chicotot.com



## Nuits Saint Georges - Village

## **Aux Allots**

Clay soils with much chert.

GRAPE VARIETY: Pinot Noir

AVERAGE AGE OF THE VINES: 70 years old

SURFACE AREA: 66 ares 58, split into 5 plots.

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**

With hints of ripe red fruit and blackcurrants, its complex nose is a gentle union of raspberries, liquorice and soft spices that reveals its elegant, fruity character.

Perfect with a mushroom pie.