



DOMAINE CHICOTOT
Nuits-Saint-Georges

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Nuits Saint Georges - Village

Plantes au Baron

Clay limestone

GRAPE VARIETY: Pinot Noir

AVERAGE AGE OF THE VINES: 70 years old

SURFACE AREA: 15 ares 35

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

Full of character, this wine combines beautiful balance with finesse. The rich, complex nose has lovely leather notes with touches of animal. Blackberry, blackcurrant and raspberry notes dominate, backed by discreet liquorice accents.

This makes it the ideal accompaniment for roast duck, or capon with a mushroom stuffing (morels, girolles, ceps, black trumpets)