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Nuits-Saint-Georges

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Nuits Saint Georges – Village

Les Papillons de Nuys

This is our cuvée that draws from a wide range of plots dotted around the Nuits-Saint-Georges ‘village’ appellation, where herbs and trees can be found among the vines – and although these were often singled out as enemies in the past, in reality they are very good accomplices with wonderful qualities.

‘Nuys’ was the name of our village before it became ‘Nuits’ at the end of the 18th century; and just like other wine villages, it was later assigned another name, that of its best cru – Saint-Georges.

And so, @alicemdl helped us to create an attractive bottle to highlight the work – both in-depth and invisible, rooted in our soils – and the beauty of nature, capable of delighting us by breaking up the monotony of vineyards where gardens and orchards have become rare.

As descriptive language may seem like just words, and as actions always hold more value, we really needed her artistic soul to allow us to express it better.

.GRAPE VARIETY: Pinot Noir

AVERAGE AGE OF THE VINES: 85 years.

SURFACE AREA: 1 h 16 ares 21

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

An intense wine with elegant tannins on floral notes (peonies and violets), and luscious accents of small red fruit.

A wine for sharing with friends, it is frank, pleasant, perfect for every occasion and will not change over time. It is perfect with roast meat such as lamb or pork, with game bird or a selection of soft cheeses.