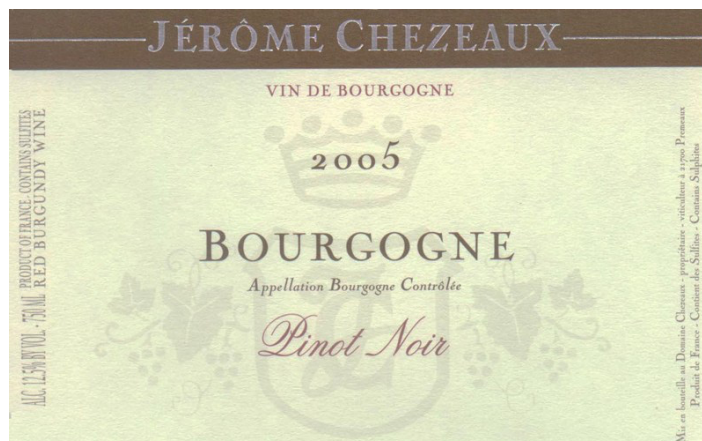


Jérôme Chezeaux



Bourgogne Rouge



At a Glance:

- **Appellation:** AOC Bourgogne
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 2.8 ha of parcels spread across Nuits and Prémieux.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines trained in Guyot and planted at 10,000 vines/ha
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks following total destemming and a 3-4 day cold soak.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in early spring
- **Élevage:** 18-24 months in neutral 228-l barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at harvest, racking, and bottling; c. 20 mg/l free.

In The Glass:

As an “introductory” wine to the large array of appellations produced at this domaine, we could not ask for a finer example to set the stage for the grandeur to follow. This wine consistently reflects, in simple form, the classic characteristics of the wines from the area around Nuits Saint Georges: red and black fruits, bright but not too dense color, exquisite balance with lively acidity, somewhat austere at the outset but elegant and savory.