

Jean Chauvenet



Bourgogne Rouge Le Noyer Pendu



At a Glance:

- **Appellation:** AOC Bourgogne
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 2,400 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .37 ha of vines in the Noyer Pendu lieu-dit, on the plain below the village of Nuits
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average vine age 40 years, trained in Guyot and planted at 11,000 vines/ha
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, early-mid September

In The Cellar:

- **Fermentation:** After total destemming and a 4-5 day cold soak, wine ferments spontaneously in stainless-steel tanks for 3-4 weeks.
- **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:** 15-18 months in neutral, 228-l barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at harvest, racking after malolactic, and bottling, with c. 15-20 mg/l free

In The Glass:

This wine, from a single parcel near Nuits, unfailingly drinks far above its position in Burgundy's hierarchy. Dark, brooding aromas of violets and black cherries dominate, and the palate fully delivers the density the nose often insinuates. One is left with the impression of thick skins and glowingly healthy fruit as the soiling flavors wrap tightly around the tongue and beckon for a few years of cellaring.