

# Jean Chauvenet



Rosenthal Wine Merchant began working with the Domaine Jean Chauvenet way back in 1982, and although a misunderstanding resulted in a ten-year lapse in the partnership in the early part of this century, we have delightedly resumed our relationship as of the 2011 vintage, and we have never been more thrilled with the wines issuing from their cellar. Headed currently by the extremely warm, animated, and vibrant Christophe Drag—Jean's son-in-law—the domaine encompasses just over 9 ha of vines, nearly all of which are in Nuits-Saint-Georges. Their enviable and mostly old-vine holdings in seven distinct premier crus throughout the north-south spread of the appellation allow the Burgundy lover to take a deep dive into the distinctive terroirs of Nuits, and we at Rosenthal maintain that there is no better way to gain an immersive appreciation and love for these characterful sites than through Christophe's capable guiding hand. The wines of Nuits-Saint-Georges are not soft in their youth, but that is the true character of the terroir: robust tannins, dark fruit, and a mineral infusion from the iron-inflected soils that, taken together, can only come from this singular district.

## Viticulture:

- **Farming:** Lutte Raisonnée since 1994
- **Treatments:** Synthetic treatments only when necessary, no herbicides since 2003
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Limestone-clay
- **Vines:** Average age 40 years, with many of the oldest vines over 70 years old. All are trained in Guyot and planted at c. 11,000 vines/ha.
- **Yields:** Controlled through severe winter pruning and debudding; yields average 35-40 hl/ha.
- **Harvest:** Entirely manual, usually in mid-late September
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Wines ferment spontaneously in stainless-steel tanks following total destemming and a 4-5 day cold soak. Cuvaison lasts 3-4 weeks.
- **Extraction:** Mostly pumpovers, with some punchdowns depending on the nature of the vintage
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring

## Aging:

- **Élevage:** 15-18 months in 228-l oak barrels. Regional wines see no new oak; village wines see 15-25%; and 1er cru wines see 20-33%.
- **Lees:** All wines rest on their fine lees until assemblage prior to bottling
- **Fining and Filtration:** All wines are unfinned and unfiltered
- **Sulfur:** Applied at harvest, racking after malolactic, and bottling; c. 15-20 mg/l free sulfur