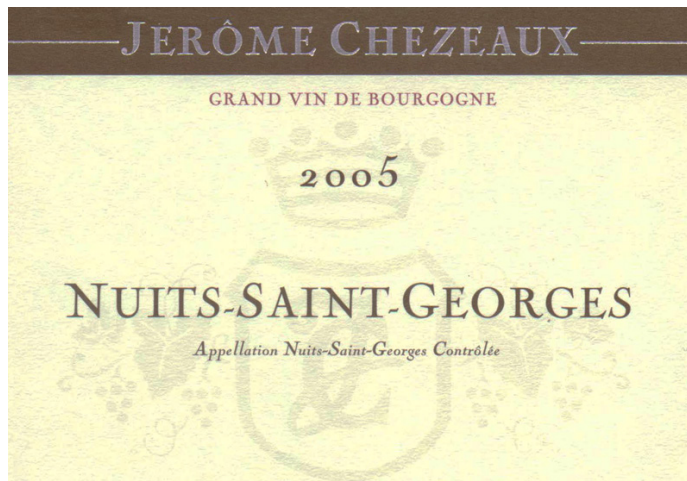


Jérôme Chezeaux



Nuits-Saint-Georges



At a Glance:

- **Appellation:** AOC Nuits-Saints-Georges
- **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 3.3 ha of vines in Nuits, principally planted in Les Charbonnières, Les Chaliots, and Aux Saint Juliens.
- **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 228-l barrels (10% new)
- **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:

In keeping with the spirit of the underlying terroir, this is wilder in character than the estate's Vosne-Romanée—marked by notes of iron, and with a subtle rowdiness to its tannins. Never deficient in fruit, it offers plenty of earth and sous-bois elements as well, all in an invigoratingly driving fashion.