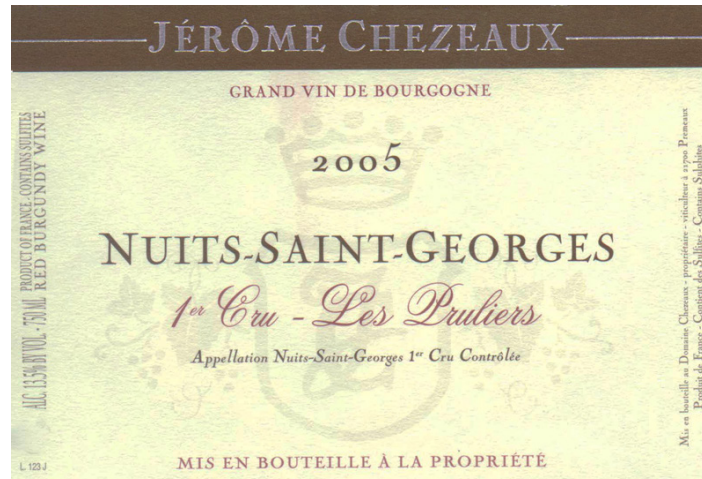


Jérôme Chezeaux



Nuits-Saint-Georges 1er Cru Les Pruliers



At a Glance:

- **Appellation:** AOC Nuits-Saints-Georges 1er Cru
- **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 .1 ha of vines in southern Nuits, near the border with Premeaux.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines were planted in 1966 and are 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 (30% 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:

The smallest-production premier cru in Chezeaux's cellar, Les Pruliers lies near the border of Nuits-Saint-Georges and Premeaux-Prissey in the southern part of the appellation. Jerome works a mere tenth of a hectare here—a parcel of extremely old vines that produce a wine of warmth and generosity. More full-bodied than the Rue de Chaux above, its fruit is pitched toward the deep-purple and the black, and, while not heavy-handed in the slightest, it emphasizes robustness over sleekness.