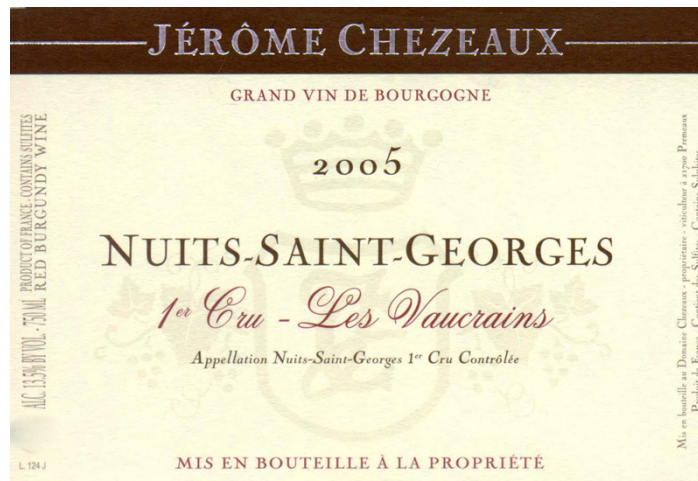


# Jérôme Chezeaux



## Nuits-Saint-Georges 1er Cru Les Vaucrains



### 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 .25 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 1991 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:

Nuits-Saint-Georges famously possesses no grand cru vineyards, but Les Vaucrains is widely considered one in all but name. Always the most complete of Chezeaux's premier crus, Vaucrains rumbles with tension—an authoritative wine that exudes an impression of depth and solidity. Here, the fruit, mineral, and savory elements bind together more tightly, more seamlessly.