

Jean Chauvenet



Nuits-Saint-Georges



At a Glance:

- **Appellation:** AOC Nuits-Saint-Georges
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 15,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 2.5 ha of vines divided among 4 parcels in Nuits: Aux Saint Jacques (1.14 ha), Aux Allots (.82 ha), La Petite Charmotte (.23 ha), and Aux Saint Julien (.31 ha)
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average vine age 70 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 228-l barrels (25% new)
- **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 is ruggedly and proudly Nuits in character—brazenly spicy on the nose, with layers of freshly-turned earth, plummy black fruit, and firm minerality. The impressively kinetic palate emphasizes speed over mass, with lean yet concentrated fruit and a bracing, cleansing finish. This complex wine encapsulates the house style beautifully and offers striking value, though it will take a few years in bottle to begin to speak with full fluency.