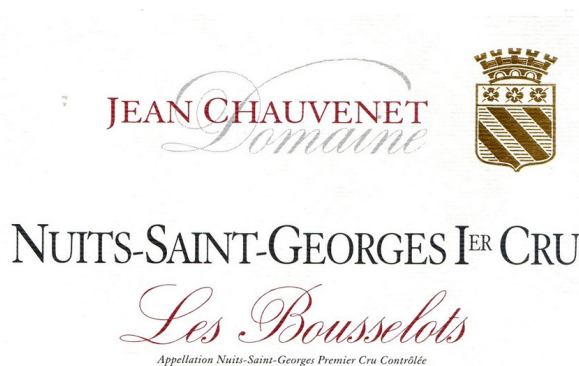


Jean Chauvenet



Nuits-Saint-Georges 1er Cru Les Bousselets



MIS EN BOUTEILLE À LA PROPRIÉTÉ

At a Glance:

- **Appellation:** AOC Nuits-Saint-Georges 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 1,200-1,500 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From just under .55 ha of vines in the Bousselets lieu-dit just north of Nuits, directly adjacent to the Chaignote 1er Cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average vine age 30 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 (20-25% 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:

If Aux Argillas is a meditation on floral subtlety, Les Bousselets—located underneath Aux Argillas on the slope in northern Nuits—is a full-throated oration on minerality. This is a wine of almost intimidating intensity, with subtle notes of bright red fruits, warm leather, and dark dust orbit a core of iron-like mineral enormity—a wine whose tightly wound, sinewy, densely concentrated palate insists upon a bit of patience.