

# Jean Chauvenet



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



JEAN CHAUVENET  
*Domaine*



NUITS-SAINT-GEORGES 1<sup>ER</sup> CRU

*Les Damodes*

Appellation Nuits-Saint-Georges Premier Cru Contrôlée

MIS EN BOUTEILLE À LA PROPRIÉTÉ

### At a Glance:

- **Appellation:** AOC Nuits-Saint-Georges 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 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 .28 ha of vines in the Damodes 1er cru, north of Nuits and just south of the border with Vosne
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average vine age 65 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% 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:

Positioned on a brown-colored mix of limestone and marl, the Damodes speaks with more finesse, a suppleness that makes this cuvee the most precocious of the premier crus of the domaine; there is lots of punch to the wine but it is enrobed by the "velvet glove" of more gentle and silky tannins.