

Jean Chauvenet



Nuits-Saint-Georges 1er Cru Les Perrières



At a Glance:

- **Appellation:** AOC Nuits-Saint-Georges 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 1,200 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 .23 ha of vines in the Perrières 1er cru, directly above Les Poirêts and below Les Poulettes, south of Nuits
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average vine age 80 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:

Better known than its higher-altitude brother Les Poulettes, Les Perrières is among the most majestic and regal sites in Nuits. There is less overt structure here than the Rue de Chaux or Les Poulettes, though no less density of fruit. This is a wine with a fine capacity to age, a process that reveals a most complex wine of excellent balance; one of the most elegant and intellectual wines of this part of the Côte de Nuits.