

Jean Chauvenet



Nuits-Saint-Georges 1er Cru Rue de Chaux



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 .23 ha of vines in the Rue de Chaux 1er cru, just south of Nuits
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average vine age 85 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:

Perhaps the “truest” of the Nuits appellations with its central location and gravelly soil structure; vines here of 30 or so years of age yield a wine that is severe in its youth but with substantial depth ... lots of “matière” married to a mix of fruit and minerals that permit this wine to age gracefully.