



Classification :

 1er Cru

Région : La Côte de Nuits

Cépage : Pinot noir



Température de service :
17 to 18 °C

Durée de conservation :
5 to 12 years

Nuits-St-Georges 1er Cru "Rue de Chaux" (Red)

La Côte de Nuits - Pinot noir

Origine

The first vineyard plot to the south of Nuits-Saint-Georges, "Rue De Chaux" makes up 0.24 hectares of the domaine's total surface area of 9.50 hectares. This *climat* is named after the street that leads to Chaux, a small village in the Hautes-Côtes. Once surrounded by a wall, it is now prone to *coulure* - shot berries (millerandage). Year of planting: 1930.

Vinification

The grapes are harvested by hand by 40 pickers. 100% destemming, pre-fermentation maceration at 10-12°C for 5-6 days in stainless steel vats. Vinification and maceration for a maximum of 15 days with 2 cap punching operations per day over 5 days, then only 1 pumping over per day for 8-10 days to prevent over-extraction of the tannins in particular. After a pneumatic pressing, the wines are statically settled in buffer tanks for 2-3 days before being transferred to barrels (20% new wood). The wines are bottled, unfinned and unfiltered, in February-March two years after the harvest, having spent 2 weeks blending in vats.

Notes de dégustation :

This wine has a deep colour and offers up a rich and varied bouquet of dark berries (blackberries, blueberries, blackcurrants) and stone fruit (red and black cherries, etc.) interwoven with notes of resin and undergrowth. A well-crafted, solid and smooth structure belies the wine's elegance. It is balanced by tannins that are often hard yet very fine.

Mets d'accompagnements

This wine is an excellent accompaniment to game, particularly venison, marinated meats in a sauce and cheeses matured in Marc de Bourgogne.