



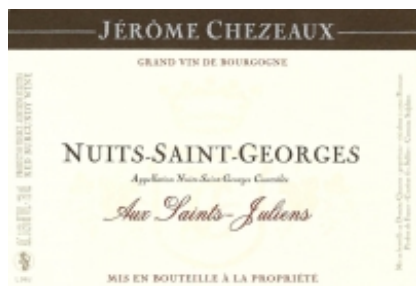
Domain Jérôme Chezeaux

Classification :

 1er Cru

Région : La Côte de Nuits

Cépage : Pinot noir



Température de service :
16-18°C

Nuits-Saint-Georges « Aux Saints-Juliens » (Red)

La Côte de Nuits - Pinot noir

Origine

Domaine Chezeaux owns a 0.4757 hectare of "Aux Saints-Juliens" in the Nuits-Saint-Georges appellation in the Côte de Nuits. The name "Saints-Juliens" comes to us from local Christian history. In the 6th century, Saint Martin had a chapel built which he dedicated to Saint-Julien. It has since disappeared but this *lieu-dit* inherited its name and a cross has been erected where the chapel once stood. Silty soil with limestone gravel. South-west facing at an altitude of 230-250 metres.

Vinification

The grapes are harvested by hand. After a de-stemming, which varies from 90% to 100% depending on the vintage, the harvested grapes are placed in vats where they undergo a 3-4 day cold maceration. The vatting period, during which the harvested grapes are monitored at all times, lasts between 15 and 21 days. The cap that forms at the top of the fermenting must is regularly submerged or sprayed. After devatting, the grapes are pressed in a high-performance pneumatic press. The wine is then racked into oak barrels, 30% of which are new, where it will remain for 15-18 months. The wine is bottled between February and April, depending on the vintage.

Notes de dégustation :

When young, Saints-Juliens expresses vegetal nuances with a wild fruit character, a blend of cherry and blackcurrant aromas. These become more refined with age and take on more animal-type aromas. These aromas are powerful and complex, so ageing is essential to allow this wine's fine qualities to be fully appreciated.

Mets d'accompagnements

Red meats in a sauce, dishes including morel mushrooms, marinated or roast game, strongly flavoured red meats, pike-perch *en meurette*, cream of pumpkin soup (when the wine is young) or medium-flavoured cheeses.

Durée de conservation :
5 to 15 years

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