



Domaine Jean Chauvenet

9.50 ha : owned and en fermage/métayage. Nuits-saint-Georges premier cru in Rue de Chaux, les Damodes, Les Boussetots, Les Perrières, Les Vaucrains, village Nuits-saint –Georges, village Vosne Romanée.

Jean Chauvenet's wines are made by his handsome son-in-law, Christophe Drag. Since 1990 the destemming has been total. After a few days' cold soaking the fermentation takes place, controlled at 28-34 °C. Thereafter maturation takes place in from 10-25 per cent new oak. Chauvenet continues to sell 60 per cent of his village Nuits (of which he owns 7.20 ha) in bulk. Things have much improved here in recent years. The tannins are more sophisticated, the fruit expression richer and more classy, the flavours more complex : all because there is more attention to detail, more control and no stems. This is a very good place to study the differences between Nuits premiers crus.