



Nuits-Saint-Georges "La Charmotte"

AOC Nuits-Saint-Georges, La Charmotte,



PRESENTATION

These soils with 2 levels also give wines in 2 stages: often elegant at the beginning of the mouth, the wine afterwards takes tension to finish on the freshness.

THE VINTAGE

4115 bottles and 24 magnums have been produced for the vintage 2015.

LOCATION

0,40 ha planted in 1962.

Located on the border of the Premiers Crus (Argilats and Bousselots) in the northern part of the appellation, its name is the most perfect expression of its character: the finesse of Vosne-Romanée wines with the structure of the wines of Nuits- Saint Georges.

TERROIR

The soils are clay in the first 40 to 50 centimeters and there is degradation of limestone and bedrock.

This two-level soil gives the wine two stages: often elegant at the beginning of the mouth, the wine then takes tension to finish on a fresh note.

WINEMAKING

Harvesting is manual with 30% of the entire harvest.
40% of new barrels were used for the aging.

VARIETAL

Pinot Noir 100%

TASTING

The color is light ruby red while the nose is complex with floral notes of peony and a certain delicacy.

The palate is fresh and balanced with fine tannins and a nice length.

