



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

5108 bottles, 120 magnums have been produced for the vintage 2018.

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 40% whole clusters.

3 weeks of fermentation with very light extraction.

30% of new oak barrels are used for an aging period of 18 months.

VARIETAL

Pinot Noir 100%

TASTING

This wine has a charming bouquet of light red cherries, raspberry and orange zest. The medium-bodied palate offers grainy tannins and feels fresh. A dash of black pepper appears on the finish.

