



## 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

5892 bottles, 204 magnums and 6 jeroboams have been produced for the vintage 2016.

### 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% of the entire harvest.  
30% of new barrels are used for ageing.

### VARIETAL

Pinot Noir 100%

### TASTING

This wine is complex and expressive on the nose with notes of black fruits, black pepper and a hint of vanilla. We have the smoky mineral and graphite that offers us the freshness part. We find more spicy tones with fresh fruit filling the mouth. The tannins are fine and silky.

