



Nuits-Saint-Georges "La Charmotte"

AOC Nuits-Saint-Georges La Charmotte, Bourgogne, France



THE VINTAGE

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

LOCATION

Located on the edge of the premier crus of Aux Argilats and Les Bouscelots, in the northern part of the appellation, this 0.4-hectare plot was planted in 1962. Its name perfectly describes its character: The charm of Vosne-Romanée wines with the structure of those from Nuits-Saint-Georges.

TERROIR

The soil is clay for the first 40-50cm above a series of limestones and mother rocks.

WINEMAKING

Harvesting is manual with 40% whole clusters.
3 weeks of fermentation with very light extraction.

AGEING

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

VARIETAL

Pinot Noir 100%

TASTING

This is a wine that offers elegance and power, whilst maintaining lovely freshness.

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.

