



## 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.

