



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

6032 bottles have been produced for the vintage 2014.

LOCATION

0,40 ha planted in 1962.

Located on the border of the Premiers Crus (Argilats and Bousselets) 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 mother rock.

WINEMAKING

The grapes are harvested by hand we have used 40% of whole cluster.

3 weeks of fermentation with a very moderate intervention.

The aging is 40% in new barrels for 18 months.

VARIETAL

Pinot Noir 100%

TASTING

He has an open nose with brambly red berry fruit and subtle earthy tones. The palate is medium-bodied with fine tannin, the 40% whole cluster lending freshness, and a good precision towards the finish.

