



DOMAINE CHICOTOT
Nuits-Saint-Georges

GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19



Nuits Saint-Georges - Village

Vieilles Vignes

Deep, chalky soils.

GRAPE VARIETY: Pinot Noir

AVERAGE AGE OF THE VINES: 85 years.

SURFACE AREA: 1 h 16 ares 21

VINIFICATION: After a few days of pre-fermentation maceration (5–6 days), fermentation takes place over about 15 days, without adding yeast. The cap-punching and pumping over operations are carried out as necessary to preserve all of the wine's elegance without excessive extraction. After pneumatic pressing and several days in vats, the wines are racked off by gravity, with the proportion of new barrels no greater than 25%.

BOTTLING: SO₂ content: 20 mg/l of free SO₂, 60 mg/l of total SO₂

Dégustation

An intense wine with elegant tannins on floral notes (peonies and violets), and luscious accents of small red fruit.

A wine for sharing with friends, it is frank, pleasant, perfect for every occasion and will not change over time. It is perfect with roast meat such as lamb or pork, with game bird or a selection of soft cheeses.