



DOMAINE CHICOTOT
Nuits-Saint-Georges

GREENWOOD

FINE WINE

Est. 1997

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Nuits Saint Georges – 1er Cru

Aux Torey

Brown, gravelly soils and rock fragments

GRAPE VARIETY: Pinot Noir

AVERAGE AGE OF THE VINES: 70 years old

SURFACE AREA: 32 ares 36

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

Thanks to its solid structure, this is a good candidate for cellaring. Its aromatic range plays on fruit with kernels, floral and liquorice notes that develop more animal, woodier notes as it ages.

It goes well with most meat with sauces, red and white meats, marinated meats, dishes with Meurette sauce, and cheeses such as Brie or Camembert made with raw milk.