

GRANDS VINS DE BOURGOGNE



DOMAINE  
REMORIQUET



# NUITS-SAINT-GEORGES 1ER CRU RUE DE CHAUX

TECHNICAL FILE

## NUITS-SAINT-GEORGES 1ER CRU RUE DE CHAUX

## THE WINE

The grapes are handpicked and 100% destemmed. Then, they undergo a cold maceration for 4 to 5 days before fermentation begins. During fermentation, the temperature of the vats is kept below 32 degrees celsius to preserve all the aromas of the grapes. The must is broken down and pumped over daily to obtain good concentration and colour.

**MATURING** - The wine is matured in oak barrels, using 28% new oak, for 15 to 20 months. The wine is not filtered before bottling.

**ANNUAL PRODUCTION** - av. 2200 bottles.

**CHARACTERISTICS** - Deep colour with a wide range of aromas that alternate between small red berries, resin, liquorice and fine spices. In the mouth the wine is firm with good structure and body, balanced by fine tannins and aromas of black-currant jam, candied cherries and liquorice.

**SERVICE TEMPERATURE** - 15 to 16 degrees celsius

**AGEING POTENTIAL** - 5 to 15 years depending on the vintage

## THE VINEYARD

**AOC** - Nuits-Saint-Georges 1er cu (parcel : Rue de Chaux)

**SURFACE PLANTED** - 0.39 hectares

**GRAPE VARIETY** - PINOT NOIR

**AGE OF THE VINES** - 50 years

**DENSITY** - 11k plants/hectare

**PRUNING** - Guyot simple

**SOILS, SUBSOILS** - Deep brown pebbly calcareous soil, reddish brown colour the result of erosion of rocks (Bathonian geological stage)

**VINE-GROWING** - The domaine is certified as High Environmental Value (lev.3) + Terra Vitis

### PAIRING W/ FOOD

RED WINE SAUCES,  
RED MEATS, MARI-  
NATED OR ROASTED  
GAME