



DOMAINE  
BENOIT CHEVALLIER

GRANDS VINS DE BOURGOGNE  
VOSNE-ROMANÉE



## NUITS-SAINT-GEORGES

### 1<sup>ER</sup> CRU AUX BOUDOTS

« Plot that does not lack spice. The main difficulty on this vine is the presence of omnipresent brambles from one year to the next. We spend our time removing them with a pickaxe in the spring without succeeding in eradicating them. Be careful not to forget your gloves! Just like the vine, this wine has a marked character: the structure is powerful, slightly tannic with a sweet and complex aroma. A real iron fist in a velvet glove. »

- **SOIL:** Fine clay and calcareous silts, shallow
- **GRAPE VARIETY:** 100% Pinot Noir
- **AGE OF THE VINEYARDS:** 50 years
- **CLIMAT:** Aux Boudots (27 ares)
- **AVERAGE YIELD:** 40hl/ha
- **WINEMAKING:**
  - Handpicked harvest, berries selected from the vine
  - Pre-fermentative cold maceration, fermentation with native yeast, reasonable extraction
  - 18 months aging, 50% new oak barrel
- **TASTING:**

**Appearance:** Intense and dark colour.

**Smell:** Delicate aromas of bigarreau cherries and blackberries.

**Taste:** Powerful and robust structure. The tannins are, however, silky and smooth. At the end of the mouth, the power gives way to elegance and indulgence. A fine minerality stretches the wine, revealing a high persistence and an interesting complexity.
- **FOOD PAIRING:**

By its presence, this wine will go well with tasty meats. It will be accompanied in particular by lamb shank, duck aiguillettes or beef tournedos. Forest game, such as shoulder of venison or haunch of wild boar, is also an excellent choice. Keep for 6 to 15 years, serve at 16 or 17°C.