



DOMAINE
BENOIT CHEVALLIER

GRANDS VINS DE BOURGOGNE
VOSNE-ROMANÉE



NUITS-SAINT-GEORGES

1^{ER} CRU AUX DAMODES

« Due to its 35% slope, this vineyard is always worked with great apprehension and humility. Better to be in good shape to climb the ranks. It offers a magnificent panorama over the village of Vosne-Romanée, and sometimes a remarkable view of Mont Blanc. Due to the proximity of the vines of the climates of Vosne-Romanée, the wine produced is one of the most delicate of the Nuits-Saint-Georges appellation. »

- **SOIL:** Clays and sands, combined with limestone silts on the rock surface
- **GRAPE VARIETY:** 100% Pinot Noir
- **AGE OF THE VINEYARDS:** 50 years
- **CLIMAT:** Aux Damodes (28 ares)
- **AVERAGE YIELD:** 40hl/ha
- **WINEMAKING:**
 - Handpicked harvest, berries selected from the vine
 - Pre-fermentative cold maceration, fermentation with native yeast, little extraction
 - 18 months aging, 50% new oak barrel
- **TASTING:**

Appearance: Limpid and brilliant robe, ruby to intense red color.
Smell: Fresh aromas of tangy fruit
Taste: Its moderate structure gives suppleness and lightness throughout the tasting. Its delicate tannins bind to the aromatic and give this wine a harmonious depth.
- **FOOD PAIRING:**

This wine will go just as well with white meats such as guinea fowl, stuffed free-range chicken or suckling pig, as well as with juicy red meat such as rare rib of beef or rack of pork. Asserting itself after a few years, it will accompany powerful soft cow cheeses such as Époisses or Soumaintrain. Keep for 6 to 15 years, serve at 16 or 17°C.