



DOMAINE
BENOIT CHEVALLIER

GRANDS VINS DE BOURGOGNE
VOSNE-ROMANÉE



NUITS-SAINT-GEORGES

AUX LAVIÈRES

« My favorite vineyard due to its small size (only 7 ares) and its small production of 450 bottles in good years. Everything is precision to make this micro cuvée a success. A real challenge with each vinification. »

- **SOIL:** Clay-limestone with rift relief
- **GRAPE VARIETY:** 100% Pinot Noir
- **AGE OF THE VINEYARDS:** 35 years
- **CLIMAT:** Aux Lavières (7 ares)
- **AVERAGE YIELD:** 40hl/ha
- **WINEMAKING:**
 - Handpicked harvest, berries selected from the vine
 - Pre-fermentative cold maceration, fermentation with native yeast, little extraction
 - 15 months aging, 100% new oak barrel
- **TASTING:**

Appearance: Brilliant robe, intense red to purple colour.

Smell: Aromas of small black fruits: blackcurrant and black cherries.

Taste: A beautiful tannic structure on the first palate confers strength and power. Then, the aromas of Morello cherries dominate on the second palate. Wine of good length, complex and balanced between aroma and structure.
- **FOOD PAIRING:**

Wine that goes well with dishes with a pronounced taste such as game meat, lamb and dishes in sauce. Keep for 3 to 8 years, serve at 16 or 17°C.