

JEAN BOUCHARD

— DEPUIS 1926 —



Nuits-Saint-Georges Premier Cru "Les Crots"

Bourgogne, France

PRESENTATION

Nuits-Saint-Georges gave its name to the Côte de Nuits and is almost exclusively dedicated to the production of red wines made from the Pinot Noir grape variety. The appellation covers 2 municipalities: Nuits-Saint-Georges and Prémieux-Prissey. The differences in terms of orientation and soils between the vineyards located to the south and north of the appellation create a certain diversity in the wines. The Climat "Les Crots" is located in the southern part of the municipality of Nuits-Saint-Georges. Its name, a dialectal variant of "Creux," confirms the relief of this very steep hillside which includes a counter-slope forming a significant hollow.

LOCATION

In the heart of the Côte de Nuits lies the village of Nuits-Saint-Georges, renowned for its Hospice and vineyards. The total area of this Premier Cru appellation is 100.5 ha in Nuits and 42.2 ha in Prémieux-Prissey.

TERROIR

The plot "Les Crots" is located in the southern part of the town of Nuits-Saint-Georges, in the Côte de Nuits. The soils are brown, on Jurassic limestone.

WINEMAKING

Aging in oak barrels (40% new barrels) for 16 to 17 months.

VARIETAL

Pinot Noir

SERVING

Service temperature: between 16-17°C.
To be enjoyed within 5 to 7 years and beyond.

TASTING

Beautiful intense red color with ruby highlights.
Nose with an aromatic base of red fruits (raspberry, blackcurrant) and crunchy grapes with notes of fresh flowers.
Generous on the palate, with a well-structured body. The finish is long and intensely aromatic. Very elegant.

FOOD PAIRINGS

Classic pairing: Pork chop with red berries.
Unusual pairing: Chicken tikka masala.

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