

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE HENRI GOUGES

AOP Nuits-Saint-Georges Premier Cru Clos des Porrets-Saint-Georges
Red



PRESENTATION

An essential reference in Nuits-Saint-Georges, Domaine Henri Gouges is a family estate where six generations have succeeded each other. Specializing in the expression of Pinot Noir, it exploits 14 hectares, spread over 10 parcels classified as AOC, including 7 Premiers Crus and a prestigious monopoly: Clos des Porrets Saint-Georges. The estate is also famous for Pinot Gouges, a white mutation of Pinot Noir discovered in Clos des Porrets in 1936. Following the principles of Organic Agriculture, the vines are cultivated with great respect for the soil and biodiversity. In the cellar, vinifications are low-intervention, with infusion extraction, gentle pressing, and aging in French oak barrels (10 to 30% new wood). The estate's wines combine power and refinement, offering cuvées designed for long aging.

VARIETAL

Pinot Noir 100%

LOCATION

Clos des Porrets-Saint-Georges is a monopole owned entirely by Domaine Henri Gouges, located in the southern part of the Nuits-Saint-Georges appellation, right in the heart of the Premier Cru area. This walled parcel lies mid-slope, between 240 and 260 metres in altitude, with an eastern exposure that ensures early and consistent sunlight. Sheltered by stone walls and exposed to regular airflow, it benefits from a protected microclimate. These ideal growing conditions allow for slow, balanced ripening, resulting in a wine that is both structured and harmonious, with a strong expression of Nuits-Saint-Georges character.

Age of vines: 60 years old

TERROIR

The terroir is composed of deep clay-limestone soils, with a mix of brown marl, gravel and limestone scree from the slope. This structure provides good drainage while retaining enough moisture for healthy vine development. The subsoil encourages deep rooting and consistent nourishment. This powerful terroir produces full-bodied, well-structured wines with firm yet elegant tannins. The Pinot Noir here expresses depth, concentration and excellent ageing potential, delivering a complete and complex profile.

IN THE VINEYARD

The vineyard is farmed sustainably, with special care given to the soil and the health of the vines. No herbicides are used, soils are regularly tilled, and natural grass cover is managed to encourage microbial life. Phytosanitary treatments are used sparingly and only when required by vintage conditions. The goal is to maintain balance in the vine and achieve optimal maturity. This long-term commitment ensures healthy grapes that are ideally suited to precise, terroir-driven winemaking.

HARVEST

Harvesting is done entirely by hand, with meticulous sorting in the vineyard to select only the healthiest, ripest bunches. Grapes are transported in small crates to protect their integrity. Depending on the vintage, partial or full destemming is used, and the fruit is transferred by gravity into vats to avoid excessive handling. This delicate approach ensures gentle extraction and preserves the full potential of the fruit. Each step is carefully monitored to bring out the best in this Premier Cru.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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WINEMAKING

Fermentation takes place in open vats using indigenous yeasts, with maceration lasting 15 to 20 days. Gentle punch-downs and moderate pump-overs allow for slow, balanced extraction of colour, fruit and tannins.

AGEING

The wine is then aged for 18 months in oak barrels, about 30% of which are new. This ageing process gives the wine time to gain complexity, refine its structure and develop depth without overpowering the fruit. Bottling is done without fining or systematic filtration, to preserve the wine's texture and authenticity.

SERVING

Serve between 16°-18°C

AGEING POTENTIAL

Over 15 years

TASTING

Nuits-Saint-Georges Premier Cru Clos des Porrets-Saint-Georges displays a deep garnet colour. The nose is complex, with notes of black fruit, morello cherry, white pepper, forest floor and a touch of liquorice. On the palate, it is broad and fleshy, with firm yet silky tannins and a vibrant backbone. The finish is long and fresh, driven by minerality. This is a complete and powerful wine that becomes more refined with cellaring but can also be enjoyed young after decanting.

FOOD PAIRINGS

This rich, structured wine reveals its full potential at the table, where it pairs effortlessly with flavourful meats and characterful dishes. It is a natural match for herb-crusted rack of lamb, whose tender meat highlights the wine's depth, or a slow-cooked hare stew that mirrors its power and complexity. It also complements wild mushroom risotto, where the creamy texture and earthy aromas enhance the wine's freshness and finesse. On the cheese board, opt for a bold, washed-rind variety like Ami du Chambertin or slightly ripened Époisses. For dessert, try it with a poached pear in spiced red wine or a dark chocolate and raspberry tart, both of which echo its aromatic richness and lively tension. This Premier Cru shows remarkable gastronomic versatility, shining equally in classic or creative pairings.

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