



# DOMAINE HENRI GOUGES

AOP Nuits-Saint-Georges Premier Cru Chânes Carteaux  
Red

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## 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

The Chânes Carteaux Premier Cru vineyard is located in the southern part of the Nuits-Saint-Georges appellation, on a clearly defined slope with east to southeast exposure. Planted mid-slope at around 240 to 260 metres above sea level, it benefits from regular sunlight and good air circulation. This setting ensures gradual ripening of the grapes while preserving balance between richness and freshness. The area is known for producing structured yet elegant wines that reflect the classic style of Nuits-Saint-Georges. The natural surroundings and living soils contribute to consistent grape quality and true terroir expression.

Age of vines: 80 years old

## TERROIR

The terroir of Chânes Carteaux is made up of brown clay-limestone soils, relatively deep, with a significant proportion of clay mixed with limestone elements. This structure provides good water retention while maintaining effective drainage. The vines root deeply, ensuring regular nourishment and even ripeness. This terroir gives the wine generosity, a solid tannic backbone and excellent ageing potential. It produces wines that are powerful and straightforward, yet refined, allowing Pinot Noir to express both depth and elegance.

## IN THE VINEYARD

Domaine Henri Gouges farms its vineyards using environmentally respectful practices, with mechanical soil cultivation and no chemical herbicides. Yields are carefully controlled to favour concentration and grape quality. Treatments are kept to a minimum and applied only when required by vintage conditions. Particular attention is paid to vine health and the preservation of biodiversity. This coherent and sustainable approach results in healthy, well-balanced grapes that faithfully reflect their origin.

## HARVEST

Harvesting is done entirely by hand, with careful selection of ripe bunches directly in the vineyard. Grapes are quickly transported to the winery to preserve freshness. Depending on the vintage, partial destemming is used to maintain aromatic purity and elegant structure. This rigorous selection ensures that only high-quality fruit enters the fermentation process. Careful harvesting is essential to reveal the full potential of this Premier Cru.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## **WINEMAKING**

Vinification takes place in open vats with fermentation driven by indigenous yeasts. Maceration lasts around 15 to 18 days, with gentle punch-downs and pump-overs to ensure gradual extraction.

## **AGEING**

The wine is then aged for approximately 18 months in oak barrels, with a measured proportion of new oak to respect the fruit. A short period of settling in tank helps harmonise the wine before bottling. This precise winemaking approach highlights the structure and depth of Chênes Carteaux without masking its character.

## **SERVING**

Serve between 16°- 18°C

## **AGEING POTENTIAL**

5 to 10 years

## **TASTING**

Nuits-Saint-Georges Premier Cru Chênes Carteaux Red shows a deep ruby colour. The nose offers aromas of ripe black fruit, cherry, liquorice and subtle spice. On the palate, the wine is broad and structured, with firm yet well-integrated tannins. Balance between richness and freshness provides length and persistence on the finish. This is a serious, age-worthy wine that gains complexity over time while remaining harmonious and expressive.

## **FOOD PAIRINGS**

This wine pairs beautifully with flavourful dishes such as beef bourguignon, roasted duck breast or guinea fowl with mushrooms. It also works well with robust vegetarian dishes like spiced aubergine gratin. On the cheese side, it matches perfectly with Époisses or well-aged Munster. For a sweet pairing, try it with an intense dark chocolate dessert or cherry tart. Its structure and aromatic depth make it an ideal table wine for generous, comforting cuisine.

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