



DOMAINE HENRI GOUGES

AOP Nuits-Saint-Georges Premier Cru Les Vaucrains
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 Les Vaucrains parcel is located at the southern end of Nuits-Saint-Georges, on the upper part of the slope between 260 and 280 metres in altitude. This Premier Cru, one of the appellation's most esteemed, lies directly above the prestigious Les Saint-Georges. With full east-southeast exposure and natural ventilation, it benefits from optimal sunlight and healthy growing conditions. The steep slope and elevation contribute to wines that are both concentrated and energetic. Domaine Henri Gouges cultivates this demanding site to produce one of its most powerful and complex expressions of Pinot Noir.

Age of vines: 50 years old

TERROIR

The soil in Les Vaucrains is composed of stony brown limestone with shallow topsoil on the upper part, and deeper marl-rich clay beneath. This poor, well-drained substrate forces the vine to root deeply, resulting in smaller berries and intense aromatic complexity. The terroir gives the wine firm structure, strong tannins and impressive ageing potential. Vaucrains wines are dense, sometimes austere when young, but unfold over time into refined, noble expressions. This site is synonymous with intensity, depth and emotion.

IN THE VINEYARD

The vineyard is managed with sustainable farming practices. No herbicides are used, and the soils are ploughed mechanically. Natural grass cover is regulated to promote biodiversity and avoid erosion. Treatments are applied only when needed, based on vine health and seasonal conditions. Each step is designed to guide the vine toward balanced ripening without excess vigour. This precise approach allows the production of healthy, concentrated grapes that reflect the terroir and are well suited to detailed, respectful winemaking.

HARVEST

Harvesting is done by hand, with strict sorting in the vineyard to select the best bunches. Grapes are gently transported in small crates and partially destemmed depending on the vintage.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



DOMAINE HENRI GOUGES

AOP Nuits-Saint-Georges Premier Cru Les Vaucrains
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

WINEMAKING

Fermentation takes place in open vats using indigenous yeasts, with controlled extraction through gentle punch-downs and pump-overs. Every stage of vinification is tailored to highlight the fruit purity while revealing the depth and structure typical of Les Vaucrains. The wine's personality demands a precise and respectful approach.

AGEING

The wine is aged for around 18 months in oak barrels, about 30% of which are new. This long maturation allows the tannins to soften, adding aromatic complexity while maintaining the wine's core power. Barrels are chosen to support rather than dominate the wine. Bottling is done without fining or systematic filtration, preserving the wine's full texture and integrity. This careful ageing process brings out the full potential of the Vaucrains terroir and prepares the wine for long cellaring.

SERVING

Serve between 16°-18°C

AGEING POTENTIAL

Over 15 years

TASTING

Nuits-Saint-Georges Premier Cru Les Vaucrains displays a deep, purple-tinged robe. The nose is intense and layered, with notes of ripe black fruits, cassis, leather, liquorice and spice. On the palate, the wine is structured and dense, with firm yet ripe tannins supported by a mineral spine that brings freshness and length. This is a bold, deep and focused wine with a long, persistent finish. It requires time to reach its full expression but already shows remarkable presence and complexity after decanting. A true age-worthy wine of character and elegance.

FOOD PAIRINGS

This outstanding red pairs beautifully with bold dishes like beef tournedos Rossini, hare stew or veal chop with morels. It also complements aged cheeses such as old Salers or Langres. For a sweet pairing, try it with a dark chocolate dessert or poached pear in spiced wine. Its intensity, depth and lively finish allow it to accompany rich, flavourful dishes or more refined and contrasting pairings. A true wine for fine dining, Les Vaucrains shines on the most elegant tables.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.