

Nuits-Saint-Georges 1er Cru, Aux Chaignots

Chanterêves



LOCALITY: FRANCE – Burgundy – Côte de Nuits

APPELLATION: Nuits-Saint-Georges 1er Cru, *Aux Chaignots*

GRAPE VARIETY: Pinot Noir

WINEMAKER: Tomoko Kuriyama and Guillaume Bott

VINEYARD: Planted in the 1990s.

VITICULTURE: Sustainable.

WINEMAKING: 100% whole cluster. Fermented with *pied de cuve* over ambient yeasts in wooden vats and stainless-steel tank. Daily pump-overs with buckets and limited foot punch-downs at the end. Complete malolactic conversion.

AGING: Aged for 12 months in used oak barrels then racked and aged on lees for 12 additional months in stainless-steel tank.

BOTTLING: No fining, no filtration. Minimal SO₂ (nor exceeding 15 mg/L) only if necessary.

