

Nuits-Saint-Georges 1er Cru, Les Damodes

Chanterêves



LOCALITY: FRANCE – Burgundy – Côte de Nuits

APPELLATION: Nuits-Saint-Georges 1er Cru, *Les Damodes*

GRAPE VARIETY: Pinot Noir

WINEMAKER: Tomoko Kuriyama and Guillaume Bott

VINEYARD: Planted in the 1990s over limestone-rich mixture of clay and slit over hard limestone bedrock. Parcel situated mid-slope in northwest corner of the Nuits diagonally adjacent to *Aux Malconsorts* in Vosne-Romanée.

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. Occasional light filtration. Minimal SO2 addition, if necessary, before bottling.

