





- Benoît Chevallier is a third-generation winemaker in Vosne-Romanée who assumed full control of his estate in 2018.
- All farming is organic and the goal is to respect the soil and vines in order to harvest the best from them.
- Intimately involved with all aspects of production, Benoît maintains his estate with a watchful eye, doing all work by hand.
- Work in the cellar aims to impart complex structure to the wines without overt influence.
- Some new types of oak are being introduced.
- All of Benoît's production levels are minuscule, fitting for wines that are crafted with such a personal touch.

APPELLATION

Nuits-Saint-Georges 1er Cru

SUB-REGION

Côte de Nuits

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable, Organic (Ecocert)

SOIL

Shallow and poor Comblanchian limestone

VINEYARDS & VITICULTURE

50-year-old vines in a .33-hectare plot. Average yield of 35hl/ha.

HARVEST & VINIFICATION

Pre-fermentation cold maceration. Fermentation with native yeast and minimal extraction. 18 months of aging in 50% new oak.

ALCOHOL BY VOLUME

14.0

PACK SIZE

6x750mL

