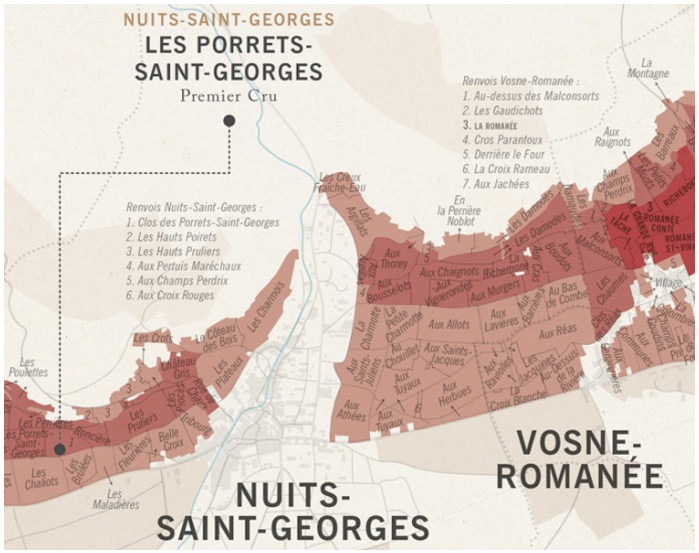
NUITS-SAINT-GEORGES
LES PORRETS-SAINT-GEORGES
PREMIER CRU
Estate



CÔTE DE NUITS - RED



HISTORY

The name «Les Porrets» probably comes from a deformation of the word «poiriers». A long time ago, the vine advantageously replaced the orchards on this marly, chalky clay, so favourable to the great wines of the Côte de Nuits. In 2007, Bouchard Père & Fils purchased 32 «ares» of this appellation, next to the «Climat» Les Cailles.

TERROIR

CLAY-LIMESTONE AND MARLY SOILS

240 to 260 m. ALT.

10% SLOPE

TASTING

A rich bouquet revealing aromas of red and black fruits intertwined with delicate smoky notes. Structured and generous on the palate, it displays impressive energy and depth. Excellent cellaring potential.

SERVE AT 17°C - 18°C

PAIRS WELL WITH RED MEATS IN SAUCE, GRILLED OR ROASTED MEATS, AND MODERATELY FLAVOURED CHEESES.

PINOT NOIR

CELLARING 7 TO 10 YEARS AND MORE

EXPOSURE

EAST / SOUTH-EAST

VITICULTURE

CERTIFIED ORGANIC

As from the 2025 vintage

VINEYARD AREA

LES PORRETS-SAINT-GEORGES

3.55 hect.

0.32 hect.

KNOW-HOW

HARVEST: Hand picking, in small 13-kg crates. Careful manual sorting of each bunch.

WINEMAKING: Total or partial destemming depending on the vintage. Fermentation in small vats and gentle pressing to ensure optimum vinification. Skin contact of 12 to 16 days depending on the style of the vintage.

BARREL AGEING: 16 to 18 months in French oak barrels, 40 to 50% of them new.

BOTTLE AGEING: Our underground cellars in Savigny- Lès-Beaune provide natural ambient conditions that are ideally suited to the ageing of our wines.

COMMENT FROM OUR TECHNICAL DIRECTOR

"An elegant wine with beautifully refined tannins."