



**Arlequin One-Bottle Club**  
**May 2018**  
**Henri Gouges Nuits St. Georges 'Chenes**  
**Carteaux' 2010**  
Burgundy, France

**Varietal:** 100% Pinot Noir

**Winemaker** Possibly the most famous name in Nuits Saint Georges, Henri Gouges founded the domaine that bears his name in 1920 (though his family's roots in the area go back some 400 years.) Along with the Marquis D'Angerville in Volnay, he led efforts to expose and extirpate fraud in the 1920s; by the 30's, having grown unsatisfied selling his fruit to local negociants, Henri began producing own wine. He went on to play an instrumental role in the delineation of Burgundian crus for the *Institute National d'Apellation d'Origine*. Henri, as much as any individual, is responsible for Burgundy as we know it today. His estate is now in the hands of his great-grandsons, cousins Gregory and Antoine Gouges, who adhere to Henri's principles of respect for the land and region he did so much to define.

**Vintage** The 2010 vintage in Burgundy "flirted with disaster," as *Decanter* says. A damp, cool summer and very low yields (due to a hard winter frost) forced the fruit to ripen slowly. This preserved the grapes' acidity, while developing complex flavors over time. In the end, the Côte de Nuits produced exceptional wines in 2010, marked by intensity, purity and freshness. Eric Asimov of *The New York Times* comments: "A vintage like 2010 demonstrates that the quality of (Burgundy's) red wines has never been higher or more consistent. I love the vintage. The best wines are precise, graceful and subtly but firmly structured, while transparently showing the characteristics of their particular terroirs"

**Vineyard** The town of Nuits-St-Georges gives its name to the Côte de Nuits, the northern half of Burgundy's Côte d'Or district. Pinot Noir is king here, responsible for 97 percent of the appellation's output. The reds of Nuits-St.-Georges are among the boldest expressions of Pinot Noir in Burgundy, with a sturdy structure and a reputation for ageability. Chenes Carteaux is a 2.5-acre plot of vines planted on a steep slope just outside the village of Nuits-St-George, at an elevation of 850 to 1,000 feet. It lies just below the excellent *premier cru* of Vaucrains and above Les Saint Georges, the vineyard whose fame is such that the town of Nuits appended the vineyard name to its own. The vines of Chênes Carteaux were planted more than a half-century ago. Today, these elderly vines yield just a few bunches of grapes each year.

**Winemaking** The winemaking at Domaine Henri Gouges is resolutely traditional and rigorous: Grapes are hand-picked, then sorted meticulously, again by hand, to remove any imperfect berries. Bunches are completely destemmed before the grapes are crushed. After a long, relatively cold maceration, fermentation takes place via native yeasts only, at low temperatures. Upon completion of fermentation, the wines are kept in tank for additional 9 or 10 days, in order to extract more color and tannins. Next, the wines are transferred to oak barrels for aging. The amount of new oak used varies by cuvée, but is generally around 15 to 20 percent.

**Tasting Notes** This wine was quite tight and involuted when young. Eight years of aging in perfect conditions have softened its structure and given its very pretty fruit and savory aspects time to open up and bloom. The aromas are classic Burgundy, with a fragrant, filigreed mix of fruit (cherries, pomegranate), earth, smoke, mineral and tea leaf notes. On the palate it's medium-bodied and focused, with ripe, fine-grained tannin supporting a vibrant mélange of cherry, raspberry, tea leaf, forest floor and pomegranate flavors.

**Food Pairing** This wine is built to be enjoyed with food. Decant an hour before serving, and pour with rich, mild, simply seasoned meat or cheese dishes. Roast lamb, rib-eye steak, seared duck breast and truffled risotto are our favorite pairings.