



Domaine Henri Gouges, Nuits St George 1er Cru Les Vaucrains, Burgundy, France, '2023'

Product code: `6649

PRODUCER PROFILE

Henri Gouges began shaping the future of his domaine shortly after World War I, when he inherited 9ha of prime vineyards in Nuits-St-Georges.

Between 1920 and 1934, he expanded his holdings significantly. Today, the estate spans 14.5ha, including seven exceptionally well positioned Premier Cru sites. A pioneer in estate bottling, Henri Gouges was among the first in Burgundy – alongside notable names like Marquis d'Angerville – to begin bottling and marketing his wines directly in 1933. He was also deeply committed to low yields and strict vineyard management – principles that remain central to the domaine's philosophy under the stewardship of his descendants. Now run by the third and fourth generations – Pierre and Christian Gouges, Pierre's son Gregory, and most recently Antoine, who leads the winemaking – the domaine continues to uphold its tradition of producing structured, terroir-driven Nuits-St- Georges. In 1977, the family introduced rye grass cover crops between the vines – an innovation that has proved highly beneficial for soil health and biodiversity in the vineyards.

VITICULTURE

Situated just beyond the Combe des Vallerots and immediately above the esteemed "Saint-Georges" parcel, the estate's holding lies mid-slope, its upper boundary marked by the edge of the forest. Yields are naturally very low, and the wines produced here are notably intense, expressing their terroir through marked freshness and minerality. Vaucrains is also renowned for its capacity to age; these wines typically require around a dozen years before fully revealing their character and complexity.

WINEMAKING

After a severe sorting and complete destemming, the fruit undergoes a long cold maceration, then a natural yeast fermentation in concrete tank. Aged in oak barrels with a proportion of new oak.

TASTINGNOTE

The 2023 Nuits Saint-Georges Les Vaucrains 1er Cru opens with a blend of red and dark berry aromas, complemented by gentle floral notes that emerge with air. On the palate, it is medium-bodied, supported by firm tannins and a subtle hint of liquorice.

FOOD MATCHING

One to pair beautifully with beef, veal, poultry or game. For a more refined match, roast pigeon, venison, or wild mushroom dishes.



TECHNICAL DETAILS

Varieties:

Pinot Noir 100%

Vegetarian

Vegan

Producer works organically

Features

ABV: 14%

Closure: Natural cork

Colour: Red

Oak Ageing

Time: 18 Months

Type: French Oak Barrels 228 Litre

% wine oaked: 100

% new oak: 25

Style: Still wine

Case Size: 6 x 75cl

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