

Pierre-Olivier Garcia,
Nuits-Saint-Georges `Les Charmois` 2022
Nuits-Saint-Georges, Burgundy, France



PIERRE-OLIVIER GARCIA



PRODUCER

Childhood friends Mathieu Moron and Pierre Olivier Garcia began their new venture in 2016 when Mathieu's father gave him a small parcel of vines in Nuits-Saint-Georges. They bought a house in the centre of Nuits and converted it into a winery. Mathieu and Pierre Olivier work the vines in order to restore biodiversity in the vineyards, something they feel has been lost due to the focus on single-crop farming across the region. Their 'eco-attitude' means they experiment with cereals, ploughing, planting trees and even use chickens to graze the land, in an attempt to bring back bees and butterflies to their 0.4 hectares of vineyard. In addition, they source grapes from a network of grower friends with whom they work closely, in order to have as much control over the quality as possible.

VINEYARDS

`Les Charmois` refers to an ancient forest of hornbeam trees, which typically grow on the limestone soils of Burgundy. The term 'Charmois' is also widely used in the Côte d'Or to describe the wilderness and land set aside for vine growing. The soils in this lieu-dit consist of high-slope limestone cobbles with a silty clay subsoil rich in iron oxides. These vines were given to Pierre Olivier Garcia by his father and inspired the creation of Moron Garcia.

VINTAGE

Following a string of difficult years, the 2022 vintage in Burgundy was characterised by abundance and excellence. The growing season began with a cold, wet winter, which resulted in a slower start to the growing season and delayed budburst, saving the vines from the worst of the spring frosts. The winter rains also replenished soil water reserves and sustained the vines through four heatwaves during the summer. Harvest was earlier than usual, but the quality of the fruit harvested was excellent, with vibrant aromatics and balancing acidity.

VINIFICATION

After careful selection, 30% of the fruit was destemmed and the remaining 70% 'baie-par-baie'; a painstaking process that Pierre-Olivier Garcia are pioneering, it involves hand-cutting each individual grape from the bunch with the stalk intact. This technique takes 30 people an entire day to complete a single barrel, yet the belief is that the process enhances both the aromas and the complexity in the finished wine.

TASTING NOTES

`Les Charmois` has an intensely expressive nose that displays layers of precise cherry fruit intermingled with delicate floral aromas. The palate has the characteristic power of Nuits-Saint-Georges with velvety tannins balanced by refreshing acidity and a long finish.

Grape Varieties	100% Pinot Noir
Winemaker	Pierre-Olivier Garcia
Closure	Natural Cork
ABV	13%
Residual Sugar	0.7g/L
Acidity	5.2g/L
Wine pH	3.4
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan