

## Bourgogne Hautes-Côtes de Nuits



### THE VINEYARD

Grapes grown in the commune of Magny-lès-Villers, plots "Les Mailles", "La Flie", and "Sous le Mont" join together with grapes from the commune of Villers-la-Faye, plot "Les Chasserots", to produce the Bourgogne Hautes-Côtes de Nuits.

Area : 2.37 ha

Altitude and exposure : Villers-la-Faye: 345 m, facing South / Southeast // Magny-lès-Villers: 340 m, facing South / Southeast

Soil : Dark brown chalky clay soil containing limestone cobbles

Grape variety : Pinot Noir, average age 50 years, Guyot trained

Density : 10 000 vines / hectare on low trellising

Cultural method : Organic Culture

### THE CELLAR

Harvested by hand and at maturity, the grapes are then sorted, 100% destemmed and put in vats. The wines are cooled to around 10°C. The vatting lasts between 20 and 25 days with alternating punching down and pumping over according to the tastings. After devatting, pressing and settling, the wine is sung to make its malolactic fermentation and begin aging for about 18 months. A single racking and no filtration before bottling.

Elevage : 2/3 of the appellation in barrels with a maximum of 20% new barrels. 1/3 in sandstone vats. Then 4 to 6 months in bulk in stainless steel vats.

Production : Average 9300 bottles per annum

Format : 75cl bottles. For larger sizes contact the Domaine at the beginning of the year.

### THE TASTING

Color : Brilliant ruby

Aromatic : Ripe forest fruits with a hint of chalkiness

Palate : Full rounded and generous with a good weight and a smooth ripe structure. The fresh fruits aromas carry through to the finish.

### THE SERVICE

Service temperature : 15-16°C

Aeration : Open 5-10 minutes before tasting. Ideally, serve in Burgundy glasses.

Potential Guard : 5 to 8 years

Food and wine pairing : Ideal with grilled or sautéed red meats, as well as duck. When young, also delightful with shellfish and red fleshed fish (mullet, tuna Atlantic Bonito).