

Bourgogne Hautes-Côtes de Nuits "Cuvée Rosalie"

THE VINEYARD

The Bourgogne Hautes-Côtes de Nuits "Cuvée Rosalie" is a parcel selection, produced in the town of Magny-lès-Villers on the localities "Les Chasserots", in the upper part. This cuvée is not bottled in each vintage, but only in years when the aromatic profile allows to have an exceptional cuvée.

Commune : Magny-lès-Villers

Area : 0.37 ha

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

Soil : Clay-limestone, dark brown, with the presence of calcareous rocks

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 when ripe, the grapes are then sorted, 100% destemmed and placed in vats. The wines are cooled to around 10°C. Vatting lasts between 20 and 25 days. Each vintage is different and so is the thinking about winemaking. Our desire is to seek freshness, smoothness of the fruit and thickness of the wine. Punching down is favored as well as the notion of infusion. After racking, pressing and settling, the wine is barreled to undergo malolactic fermentation and begin aging for around 18 to 20 months in total. A single racking and no filtration before bottling.

Elevage : Only 3 barrels: one new, one two years old and one 4 years old, for 15 months Then 3 to 5 months in mass in tanks.

Production : 740 bottles and 80 magnums.

Format : 75cl bottles. 150cl magnums.

THE TASTING

Color : Intense and deep red.

Aromatic : Ripe and fresh berries with a chalky note.

Palate : Frank, ample attack, good volume in the middle of the mouth, vertical structure, nice length with a fresh 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).

