

Bourgogne Hautes-Côtes de Nuits



THE VINEYARD

Bourgogne Hautes-Côtes de Nuits is a marriage of grapes from two communes: Magny-lès-Villers plot "Le Perchy" and Villers-la-Faye plots "Sous le Mont" and "La Flie".

Area : 1.22 ha

Altitude and exposure : La Flie: 330 m, South facing // Sous Le Mont: 355 m, East facing // Le Perchy: 340 m, South facing

Soil : Silty clay with plenty of limestone.

Grape variety : 71% Chardonnay, average age 45 years, Guyot trained // 29% Pinot Blanc, average age 65 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 and slowly pressed into whole bunches. The grape must is then cold-settled and sung so that the fermentations take place in barrels.

Elevage : 50 to 70% in new 350L barrels only, 30 to 50% in sandstone vats over a period of 15 months followed by 6 months in vats. No fining, only one racking and light filtration before bottling.

Production : Average 5000 bottles per annum

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

THE TASTING

Color : Bright, clear, gold

Aromatic : White flesh fruits, lychees and white flowers

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

THE SERVICE

Service temperature : 10°C

Aeration : Ideally serve in Burgundy glasses.

Potential Guard : 10 years

Food and wine pairing : Delicious with starters, terrine, pâté, as well as raw fish or shellfish. An older wine will accompany very well a foie gras, white fish dish or cheeses.