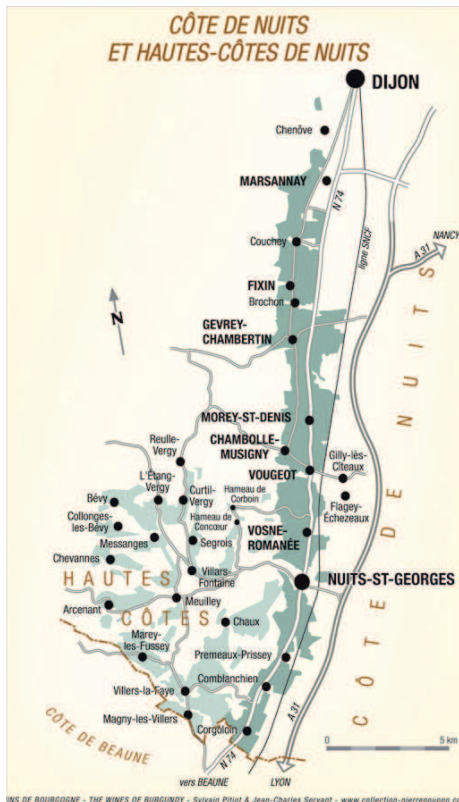
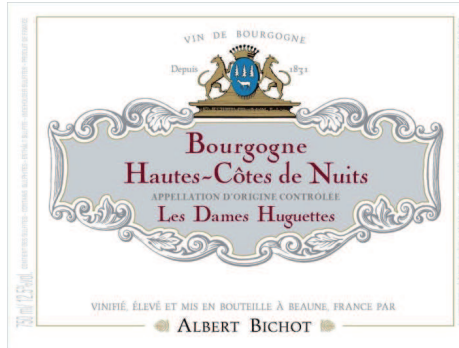


# BOURGOGNE HAUTES-CÔTES DE NUITS "LES DAMES HUGUETTES"



## Hautes-Côtes de Nuits

## 100 % Pinot Noir

## AOC Régionale

**The vineyard:**  
 Calcareous clay soil  
 (jurassic rocks)

**Vinification:**  
 Temperature-controlled stainless steel tanks  
 18 to 20 days

**Ageing:**  
 50 % oak barrels  
 50 % in vats  
 12 to 14 months

*With their calcareous clay soil (Jurassic rocks), our Hautes-Côtes de Nuits vineyards are located on a plateau behind the famous Côte de Nuits at an altitude of between 300 and 400 metres. Exposure varies from south to east, allowing the vines to benefit from maximum sunlight. Les Dames Huguettes is a wine produced from grapes selected from the best terroirs of the Hautes-Côtes area that have particularly good exposure. As a result, this wine has a mineral profile but is also bursting with freshness and generosity.*

### Tasting notes

The nose is floral, mineral and fruity (strawberry) with an underlying hint of menthol. Full-bodied, silky and well structured without any harshness. Warm finish with notes of vanilla and candied fruit.

### Food/wine pairing

Serve this wine with red meats, simply prepared small game, or mild cheeses.

### Serving and cellaring

Serve at 16°C. (53°F)

This wine is best enjoyed within 3 to 5 years