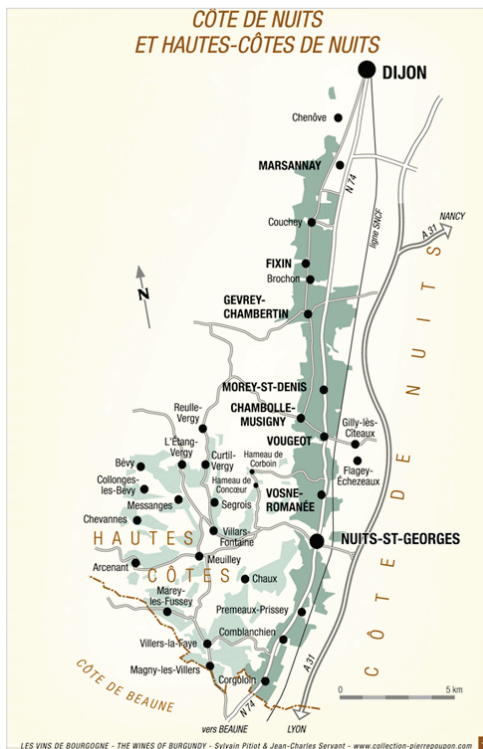
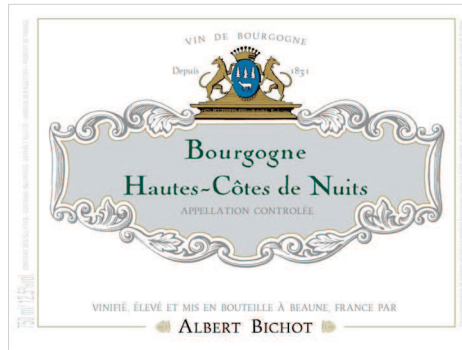


BOURGOGNE HAUTES-CÔTES DE NUITS



Bourgogne

The vineyard:
 Calcareous clay soil

100 % Chardonnay

Vinification:
 80 % in tanks
 20 % in barrels
 5 to 6 weeks

AOC Régionale

Ageing:
 80 % in tanks
 20 % in barrels
 8 to 12 months

The Hautes-Côtes de Nuits are located on a plateau behind the famous Côte de Nuits (village of Nuits-Saint-Georges) at altitudes of 300 to 400 metres. Exposure varies from south to east, which allows the vines to benefit from maximum sunlight. The climate can sometimes be rough, with cold, snowy winters and cool summers. Consequently, the ripening of the grapes is slower. The resulting wines are characterized by their freshness, fruitiness and vivacity. Our know-how allows us to subtly balance these characteristics for added roundness and fullness.

Tasting notes

Beautifully intense, primary floral, airy aromas with predominant scents of white blossoms (acacia). The palate is characterized by freshness and pleasing, straightforward, balanced minerality underscored by flavours of black and yellow plum.

Food/wine pairing

Ideal with fine fish and seafood, this wine is also a good match for white meats, poultry in sauce and full-flavoured cheeses.

Serving and cellaring

Serve at 12°C. (54°F)
 May be enjoyed straight away or laid down for 1 to 3 years.