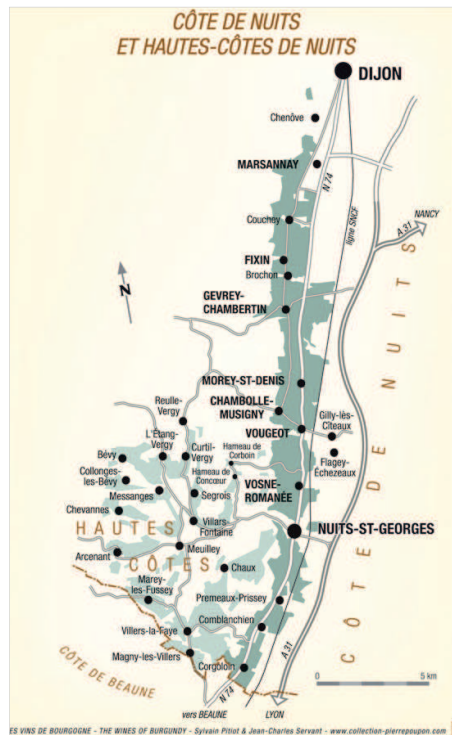
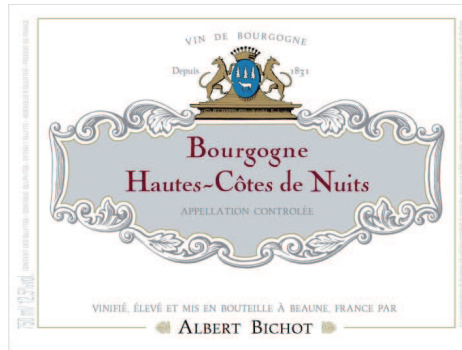


BOURGOGNE HAUTES-CÔTES DE NUITS



Bourgogne

The vineyard:
 Calcareous clay soil

100 % Pinot Noir

Vinification:
 Temperature-controlled conical oak vats
 Temperature-controlled stainless steel tanks
 18 to 25 days

AOC Régionale

Ageing:
 10 to 30 % oak barrels
 70 to 90 % in vats
 8 to 12 months

This appellation is located on the slopes to the west of Burgundy's Côte de Nuits. The climate here can sometimes be rough, with cold, snowy winters and cooler summers. Consequently, the grapes tend to ripen slower. The resulting wines are marked by their freshness, fruitiness and vivacity. Our know-how allows us to carefully and subtly balance these characteristics for added roundness and fullness.

Tasting notes

Very fresh, with intense notes of fruit (blackcurrant, blueberry) and lily. Although full-bodied, this wine boasts a lovely vinous profile.

Food/wine pairing

This wine is a fine match for red meats, roasted or grilled poultry, dishes served with sauce, and mild cheeses.

Serving and cellaring

Serve between 14 and 16°C. (57-60°F)

May be enjoyed in its youth for its fruitiness or laid down for up to 5 years.