

Bourgogne Hautes-Côtes de Beaune Clou 377

WHEN HAUTES-CÔTES REACH EXCEPTION



TERROIRS

This wine comes from our «Au Clou» plot in Nantoux. From the 2020 vintage, it mentions the 377 metres altitude and the name of the «Au Clou» lieu-dit on the label. The soil in this plot is very white and stony with a high marl content. Because of all the stones, the soil looks as if it is extremely poor but the marly-clay provides it with an excellent water supply. Given its stony nature, one could joke that it's a bit of «Chateauneuf-du-Pape» soil in Burgundy!

VITICULTURE

High density traditional vineyard with 10 000 vines/ha, Guyot cane pruning.

WINEMAKING

Hand harvest at optimum ripeness.

Vinifications: soft extraction with an important proportion of whole cluster, in wooden fermenters.

Barrel aging: 12 months in average with 30% new oak.

WINE & FOOD PAIRINGS

On the nose, this fine wine exudes notes of fresh black fruit. It is powerful and smooth on the palate which is underpinned by a touch of fresh minerality. The terroir effect is evident in the high quality of this fine Burgundy's taste register.

Serve with stewed meats (classic beef bourguignon), grilled duck breast or a rack of lamb.

Cellaring: 8-15 years.

KEY INFO

Varietal : 100% Pinot Noir

Appellation : Bourgogne Hautes-Côtes de Beaune

Colour : red

Organic certified wine (Ecocert)

Biodynamic certified wine (Demeter)

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