

Bourgogne Hautes-Côtes de Beaune Altitude

ALL THE FRESHNESS FROM PINOT NOIR IN ALTITUDE



TERROIRS

This wine results from the blending of 2 plots: « En Bignon » (clay soil on hard limestone) and « Le Clou » (white chalky soil, significant gravelling on yellow marl) from Nantoux.

The complexity and diversity of the different plots is expressed through the wine, which reveals the potential of the Hautes Cotes and the impact of altitude on the wine, which is why the "cuvée" is named after it.

VITICULTURE

Mainly traditional low vineyard (10 000 vines per ha with Guyot cane pruning) and partly with lyre (double Guyot pruning)

WINEMAKING

Hand harvest at optimum maturity.

Winemaking : careful extraction, 50% whole cluster, wooden fermenters.

Barrel aging: 12 months in average with 15% new oak.

WINE & FOOD PAIRINGS

Stone fruit, hints of cedar and undergrowth form the aromatic structure of this wine. The palate is very expressive, packed with delicious red and black fruit and showing a nice underlying acidity. This wine is true to the image we have of a perfect Burgundy, immensely pleasurable, refined and very «thirst-quenching».

Enjoy with a choice cut of meat, a vegetarian tagine with raisins or cow's cheeses.

Cellaring: 5 to 8 years.

KEY INFO

Varietal : 100% Pinot Noir

Appellation : Bourgogne Hautes-Côtes de Beaune

Colour : red

Organic certified wine (Ecocert)

Biodynamic certified wine (Demeter)