

Bourgogne Hautes-Côtes de Beaune Clou 377

WHEN HAUTES-CÔTES REACH EXCEPTION



TERROIRS

This wine comes from our «Au Clou» plot in Nantoux. 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. Our ambition is for this terroir to be recognised as the best-known climat in the Hautes Côtes de Beaune.

VITICULTURE

Traditional low vineyard with 10 000 vines/ha, Guyot cane pruning.

WINEMAKING

Hand harvest at optimum ripeness.

Vinifications: soft extraction with an high proportion of whole cluster (80% to 100%), in wooden fermenters.

Barrel aging: 12 months on average with oak barrel from 1 «wine».

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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