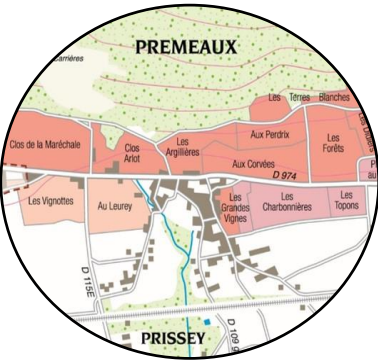


BOURGOGNE HAUTES-CÔTES DE NUITS BLANC 2017



TERROIR

Our vineyard of Bourgogne Hautes-Côtes de Nuits is located in the heights of Premeaux Prissey, on a plateau at 300-400 meters of altitude.

Area : 0,45 hectares (1,1 acres)

Climat & Soil : Clay-limestone soil with limestony predominance. Plots exposed to the East. Vines were planted in 2009.

WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand. Full clusters.

Following the pneumatic press, juices stay in a vat overnight for a cool settling down and then are directly filled in barrels by gravity. Alcoholic and malolactic fermentations take place in barrels.

AGING

Aging process is taking place 25% in traditional Burgundian 228 litres/ 75% in 400 liters barrels ; during 9 months with around 10% of new barrels.

We only use light toasted French oak coming mainly from Bourgogne, Allier and Vosges forests.

Light filtration before bottling

Key points

White from Nuits !

Extremely limited : 3 800 btl

Good quality/price ratio

Strong personality

Tasty wine to be enjoyed now

TASTING NOTES

EYE

Bright yellow colour.

NOSE

Fruity nose with citrus (grapefruit, lemon) and pear aromas. Delicate vanilla touch.

PALATE

The mouth is fresh with a nice balance between acidity and fullness. Long lasting finish.

SERVICE & CELLARING

It can be served from now at 13-14°C.

Can be drunk as of now.

FOOD & WINE PAIRINGS

Our Bourgogne Hautes-Côtes de Nuits blanc 2017 is a wine to enjoy with food. It will greatly pair with white meats, grilled fish, delicatessen or fresh goat cheeses.

