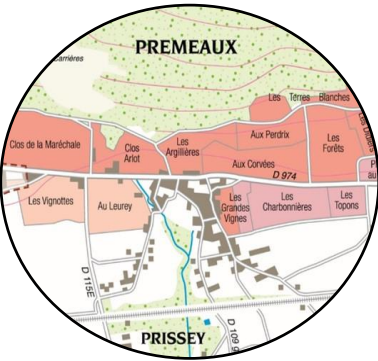


# BOURGOGNE HAUTES-CÔTES DE NUITS BLANC 2018



## TERROIR

Our vineyard of Bourgogne Hautes-Côtes de Nuits is located in the heights of Premeaux Priskey, 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 100% in stainless steel tanks.

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

Beautiful straw yellow with green reflections.

### NOSE

Lemony aromas with complexes honeysuckle notes and a hint of apricot.

### PALATE

Tangy and saline.

## SERVICE & CELLARING

It can be served from now at 13-14°C.

Can be drunk now or kept 8 to 10 years.

## FOOD & WINE PAIRINGS

Our Bourgogne Hautes-Côtes de Nuits blanc 2018 is a wine to enjoy with food and ideally with seafood.

