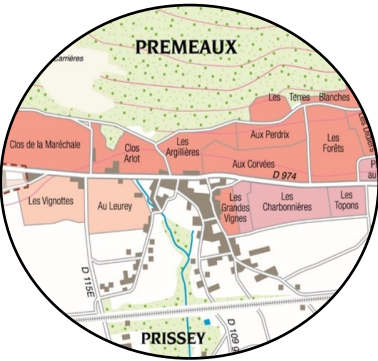


# BOURGOGNE HAUTES-CÔTES DE NUITS BLANC 2021



## 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 in little grape boxes and sorted out by hand.

Following the pneumatic press, juice stay in a vat overnight for a cool settling down (between 12 to 14 hours) under controlled température

## AGING

Aging process is taking place 100% in stainless steel tank during 14 months.

## TASTING NOTES

### EYE

Shiny yellow colour with green tints.

### NOSE

Expressive nose with floral aromas (lilac) supported by linden and flinty scents.

### PALATE

In the mouth, this wine is quite opulent with a great balance between roundness and acidity.  
The finish is fresh and fruity.

## SERVICE & CELLARING

It can be served from now at 13-14°C.  
Can be kept 10 years.

## FOOD & WINE PAIRINGS

Our Bourgogne Hautes-Côtes de Nuits blanc 2021 is perfect with veal with Roquefort sauce, blue cheese, a fresh fruits salad or even with a lemon pie.

