



**MAISON  
ARNAUD BOUÉ**

**BOURGOGNE  
FRANCE**

## **BOURGOGNE HAUTES-CÔTES DE NUITS**

Our Bourgogne Hautes-Côtes de Nuits comes from selected plots of vines located on cooler terroirs at altitude. The vines are wide (2 to 3 metres between rows), with controlled grassing to manage vigour and erosion. Geologically, the plots lie on a relatively hard slab of limestone dating from the Jurassic period, on which alluvial deposits and hillside scree have formed a shallow soil. These vines, which are on average 30 years old, are grassed and do not use herbicides or synthetic pesticides.

Vinification and ageing: Whole grapes pressed. Static cold settling, followed by fermentation in barrels. Aged for 10 months. No new barrels. Gentle filtration and bottling according to the lunar calendar.

Tasting notes: This wine is still crisp and fruity, with controlled acidity and a fine minerality. The nose is brioche-like, with notes of citrus and a touch of floral, giving an open, pleasant bouquet. The palate is supple and fresh, with a typically chalky finish.

Enjoy it as an aperitif, a snack with friends or with a lemon-flavoured sea bass.

Grape variety: 100% Chardonnay

Average production: 1,200 bottles

Optimum ageing potential: 1 to 5 years



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**SAS ARNAUD BOUÉ**

**SOCIÉTÉ AU CAPITAL DE 358 000€, IMMATRICULÉE 820 754 596 RCS DE DIJON**

**APE : 4634Z - SIRET : 820 754 596 00022 - TVA : FR86820754596**