

## **BOURGOGNE HAUTES-CÔTES DE NUITS 2021**

Our Bourgogne Hautes-Côtes de Nuits comes from selected plots, located on cooler terroirs, at altitude and trained with wide vines (2 to 3 meters between rows), with controlled grassing to control vigor and erosion. Geologically, the plots lie on a relatively hard limestone slab dating from the Jurassic period, on which alluvial deposits and hillside scree have formed a shallow soil. The vines are 30 years old on average, and are grass-covered. No herbicides or synthetic pesticides are used.

Vinification and ageing: Whole-pressed grapes. Static cold settling, followed by barrel fermentation. Aged 12 months in old barrels, without stirring. Gentle filtration and bottling according to the lunar calendar.

Tasting notes: This wine is always crisp, with white fruit (pear), controlled acidity and 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-flavored sea bass.

Grape variety: 100% Chardonnay

Average production: 1627 bottles.

Optimum aging: 1 to 5 years.

Alcohol content: 12.5% vol.

Total SO<sub>2</sub>: <75 mg/l (maximum permitted 200mg/l)

Acidity by volume: <0.50 g/l (maximum permitted 0.98g/l)



