

BOURGOGNE HAUTES-CÔTES DE NUITS 2022

The Hautes Côtes de Nuits appellation is located on cooler terroirs, at higher altitudes, but with good eastern and southern exposure. It produces full-bodied, flavoursome red wines with a characteristic minerality.

Vinification and ageing: 10% whole grapes. Maceration for 3 weeks. Gentle punching down and alternating pumping over. Aged 16 months, including 12 in old barrels. Light filtration and bottling according to the lunar calendar.

Tasting notes : Without new oak, this wine shows crisp, fruity flavours, with a lovely, moderately tannic structure but a fine minerality. Red fruit dominates. Redcurrant, raspberry but also a touch of floral, giving an open, pleasant nose. The palate is supple, with moderate tannins. The finish is slightly chalky. Enjoy as an aperitif with cold meats or with caramelised suckling pig.

Grape variety: 100% Pinot Noir

Average production: 3375 bottles.

Optimum ageing period: 2 to 8 years

Alcohol: 12% vol

Total SO₂: <80mg/l (maximum permitted 100mg/l)

Acidity: <0.55g/l (maximum permitted 0.98g/l)

