

# Bourgogne Hautes-Côtes de Nuits Bio 2018

Some vineyards have the power to attract by their appearance alone, and it is evident that the Hautes-Côtes fall into this category...



## TASTING NOTES

With a straw yellow color, this wine reveals a very beautiful minerality embellished with aromas of white fruit and candied citrus. On the palate, roundness and freshness assert themselves thanks to a very nice balance. A wine that makes you salivate!

## ORIGIN

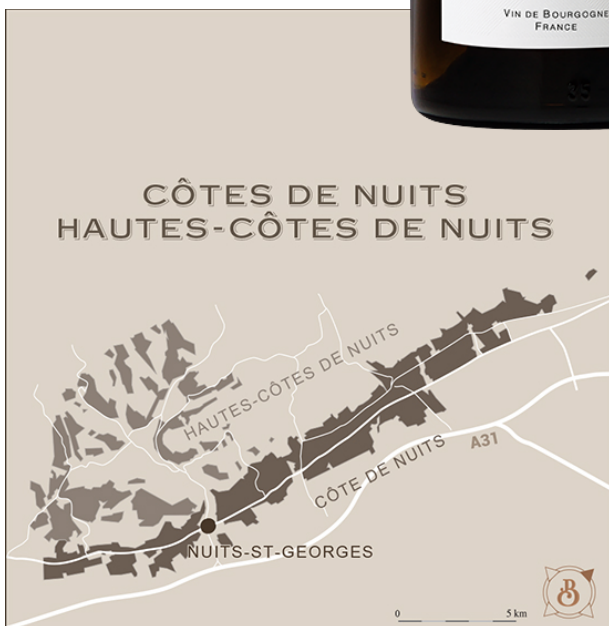
This appellation is unique as it is considered to be a regional appellation, though it is limited to a restricted area. The vineyards run parallel to those of the Côte de Nuits (to the west), but are higher in altitude. The soil is composed of limestone outcrops that Chardonnay thrives in and that lend character and lovely freshness to the wine. Only 120 hectares are planted with Chardonnay. **The vineyard is certified organic.**

## VITICULTURE

Grape variety: chardonnay  
Soils: Jurassic limestone plateau  
Orientation: East  
Surface area under vine: 1.05ha  
Pruning: Vignes hautes with Guyot system  
Yield: 30hL/ha  
Average age of the vines: 35 years old.

## VINIFICATION

Harvest date: 7 & 8 September 2018.  
The grapes were handpicked.  
At the winery: the whole bunches of grapes were gently pressed for 2½ hours. The temperature of the must was cooled to 12°C and was transferred directly into 450L barrels without settling of the must in order to keep most of the lees. Very long fermentation period using indigenous yeasts. Vinification without sulfur.



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## AGEING

Maturation: aged for 14 months without being racked. The lees were not stirred so as to allow all of the wine's minerality to shine through. A proportion of 30% new French oak barrels.

Barrels: French oak barrels toasted for a long time and at a low temperature to impart a subtle, delicate flavour to the wine.

## BOTTLING

Bottling: the wine was bentonite fined and very gently filtered before being bottled using gravity in December 2019.

Number of bottles: 4,500.

## VINTAGE

2018, abundance and excellence

After a winter that was almost too mild, the vintage was notable for two contrasting periods. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had major impact on certain plots on the Côte de Nuits, which were hit in June. Then the summer was dry and hot, blocking the ripening process in places. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines. Ageing potential: from 4 to 7 years.



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