

Bourgogne Hautes-Côtes de Nuits Dames Huguettes 2021

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 pretty garnet color, this wine reveals aromas of fresh red berries, flowers with some mineral notes. The palate is juicy and velvety with a fresh finish.



ORIGIN

This appellation is unique as it is considered to be a regional appellation although 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 (between 290 and 450 metres). Over 510 ha are planted with the Pinot Noir grape. The soil resembles that of the Côte de Nuits (limestone and marl).

“Les Dames Huguettes” is without a doubt one of the best terroirs in the Hautes-Côtes as it is located just a few hundred metres from the Nuits-Saint-Georges appellation.

VITICULTURE

Grape variety: pinot noir

Soils: lean, very calcareous and marly.

Orientation: South/South-East

Surface area under vine: 1.0989 ha

Pruning: high and low vine with Guyot system

Yield: 37 hL/ha

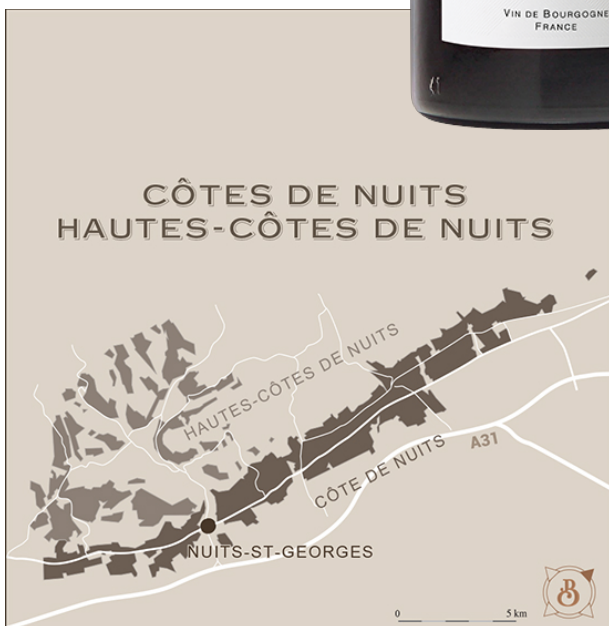
Average age of the vines: 42 years old.

VINIFICATION

Harvest date: 3 Octobre 2021.

The grapes were sorted a first time in the vineyard and a second time on the sorting table when they arrived at the winery.

At the winery: the grapes are 50% de-stemmed but not crushed (they are left whole) and are gravity-fed into tanks. Maceration lasted 14 days including 3 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used).



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AGEING

Maturation: aged on the lees for 13 months with no racking using a proportion of 33% new French oak barrels.

Barrels: French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

BOTTLING

Bottling: by gravity in December 2022, wine not fined, very light lenticular filtration.

Number of bottles: 4,488.

VINTAGE

A complex vintage!

It is both a winegrower and winemaker's vintage ! 2021 will unfortunately be remembered quantity-wise for a long time by its disastrous frost early april. Direct consequence: this is probably one of the smallest vintages ever in Burgundy . It offers a very nice and subtle representation of each terroir and its expression, with fruity, freshness and great finesse wines.

Ageing potential: from 3 to 5 years.



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