

Didier Montchovet

Hautes-Côtes de Beaune Rouge

Bourgogne, Hautes-Côtes de Beaune



Variety

100% Pinot Noir



Terroir

Clay, limestone, and rock – Calcareous soils from the late Jurassic period. 6 hectares (15 acres) planted between 1950 and 1990 with more than half coming from a stony parcel called ‘Bignon’ in Bouze-lès-Beaune. Certified Demeter (Biodynamic) and Biologique (Organic).



Winemaking

Winemakers: Didier Montchovet
With hand-harvested fruit undergoes a long fermentation with native yeast for about 25 days in wooden vats before barrel aging for an additional 12 months. (10% new oak) Bottled with the use of gravity without pumps. Minimal sulfur is used during winemaking and bottling is in accordance with the lunar cycle.



Production

2,000 cases



The Montchovet wines are made with respect to the soil, the workers, and the vine. Except for the old-vines planted between 1950 and 1980, most of the vineyards are planted using the Lyre trellising system which Didier believes to be better for the soil, the grape, and the worker who can pick the grapes standing upright. Rain water is captured from the roofs of buildings that house the animals who provide the organic fertilizers. Areas of natural vegetation are left to promote biodiversity around the vineyards and the practices of Biodynamics are firmly in place with certification.

The Hautes translates to ‘High’ and represents an area west of the Côte de Beaune that is between 300 to 500 feet higher in elevation. This lends itself to a later maturation and harvest, on average one week later than the rest of the Beaune. This appellation was established in 1961.

This is a classic Bourgogne rouge typical of the Hautes-Côtes de Beaune with lower alcohol and a delicate color. The aromas offer up notes of leafy undergrowth and dried red flowers, complementing tart wild red fruits. The finish is energetic with acidity and a surprising strength from young, nervy tannins.

VARIETAL NOTES

Pinot Noir needs no introduction. It is one of the most popular grapes in the world, especially here in the United States. It is also one of the earliest cultivated grapes dating back to the first century AD, propagated by the Romans and monks. This thin-skinned grape is very transparent to the terroir in which it is grown, so you can see many different expressions throughout the world and across different vintages. The best expressions come from cool-climate, limestone-based soils, like the ones found here in Burgundy where the greatest and most expensive Pinots can be found.

FOOD PAIRING

Old-world Pinot Noir is great with game birds like quail and duck. Young, hard cheeses work really well here as well as sausages and rich buttery dishes like casseroles.



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