



# BOURGOGNE HAUTES-CÔTES DE BEAUNE

A fresh Pinot from altitude



## PRESENTATION

A terroir known as «Derrière le Mont», between Nantoux and Meloisey: orangy limestone soil, brown after ploughing, very stony with a high proportion of limestone. The bedrock often breaks through the surface and provides very little room for arable land.

## VITICULTURE

Vines planted at a density of 10,000 vines per hectare, Guyot Simple pruning, sustainable growing, carefully planned vineyard work and controlled yields.

## VINIFICATION

Harvesting by hand into crates, sorting on a vibrating table, traditional vinification with indigenous yeasts, a small proportion of the harvest (40%) is kept in whole bunches, aged in oak barrels for 10-12 months, with 20% new barrels, blending in stainless steel vats and bottling without filtration.

## TASTING & PAIRING

Wild strawberries, subtle black fruit and occasional fig aromas creating a big, silky mouthfeel. Good length and persistence on the palate. Suggested food pairing: fresh farmhouse cheeses or poached eggs in a red wine sauce.

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## KEY INFO

Region: Bourgogne  
Varietal: Pinot Noir  
Colour: red

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HAUTES-CÔTES BOURGOGNE

Winery and tasting (by appointment)  
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