



Hautes-Côtes de Nuits "La Corvée de Villy"

AOC Bourgogne Hautes-Côtes de Nuits,

A rich and generous wine, with a good minerality.



PRESENTATION

Soils composed of 2 main layers offer wines that can be taste in two steps: Always floral and on small red fruits, the palate is richer and more gourmet on the first impressions to finish with sensations of freshness and minerality brought by the limestones.

THE VINTAGE

2718 bottles have been produced for the vintage 2018.

LOCATION

0.70 ha planted in 1988 located in the upper reaches of Nuits-Saint-Georges on the Chaux plateau.

TERROIR

This vine grows on very stony soil, mainly composed of lava stone, the primary limestone that formed the basis for the creation of the Côte. The first 30 centimeters of the soil are composed of red-orange clays rich in ferrous elements.

WINEMAKING

The harvest is manual and totally destemmed.
3 weeks of fermentation with a very light extraction.
30% of new oak barrels are used for an aging period of 18 months.

VARIETAL

Pinot Noir 100%

TASTING

There is a wisp of herbal tea to the earth and touches of wet stone emerging with time. Also, it shows open blackberry and raspberry bouquet and spices like a white pepper. The medium-bodied palate offers supple tannins and sustained finish.

