



Hautes-Côtes de Nuits "La Roche"

AOC Bourgogne Hautes-Côtes de Nuits,



PRESENTATION

This soil with a good proportion of limestone offers always some wine with a good freshness. It's not a wine to age for a long time because the altitude never gives a big density but more some fresh fruit and flowers.

The grapes are always picked at least 1 week later after the harvest in the Côtes de Nuits to have a good maturity.

THE VINTAGE

3310 bottles have been produced for the vintage 2015.

LOCATION

1.28 ha planted in 1978 located on the highest hillside of Nuits-Saint-Georges, in the village of Bevy, at an altitude of 400 meters.

TERROIR

This soil is mainly composed of Chaille type limestone. It's a stone composed of a flint core and a limestone envelope. The slope is 20% oriented southeast.

WINEMAKING

The grapes are harvested by hand and 100% destemmed.

3 weeks of fermentation with a very moderate intervention.

The aging is 20% in new barrels for 18 months.

VARIETAL

Pinot Noir 100%

