



## Hautes Côtes de Nuits "Les Trois Terroirs" 2016

AOC Bourgogne Hautes Côtes de Nuits, Bourgogne, France

### PRESENTATION

The cuvée of Les Trois terroirs, a blend of the plots of La Roche, La Corvée de Villy, and Le Clos du Prieuré, was created due to the low yields from the 2016 vintage.

### THE VINTAGE

4,720 bottles and 60 magnums produced for the 2016 vintage.

### TERROIR

This cuvée is made from grapes grown on three plots on the Hautes Côtes de Nuits:

- La Roche: 1.28 hectares planted in 1978. This plot is located on the highest hillside of Nuits-Saint-Georges in the village of Bevy, at an altitude of 400 meters above sea level. This soil is mainly composed of limestone chaille with a flint core and a limestone coating. The 20% slope faces southeast.
- La Corvée de Villy: 0.70 hectares planted in 1988. Located on the upper part of Nuits-Saint-Georges on the Chaux plateau, the vines grow on very stony soil made up mainly of lava, which was the primary limestone when the Côte was formed. The first 30 centimeters are composed of iron-rich red-orange clays.
- Le Clos du Prieuré: 1.1 hectares planted in 1986. Located in the commune of Arcenant, 10km west of Nuits-Saint-Georges, this plot sits atop white marl and limestone similar to that found in Corton Charlemagne. Its steep 40% slope and south-facing location ensure good ripening. The vines grow on shallow, pebbly soils of Comblanchian limestone and fine clay which produce pure and very elegant wines.

### WINEMAKING

The grapes are harvested by hand and partially destalked. The barrels are 30% new oak.

### VARIETAL

Pinot Noir 100%

### TASTING

This vintage offers a clear and generous nose with delicious aromas of blackberry and raspberry jam. In the mouth, it is medium-bodied with a fresh and acidulated attack.

