



Hautes-Côtes de Nuits "La Corvée de Villy"

AOC Bourgogne Hautes Côtes de Nuits, Bourgogne, France

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

3315 bottles, 124 magnums have been produced for the vintage 2017.

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 entirely 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

Still floral and on small red fruits, the mouth is more greedy on the first impressions to finish with a freshness and minerality brought by the limestones.

