



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

3890 bottles, 125 magnums have been produced for the vintage 2017.

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 is a stone composed of a flint core and a limestone. The slope is oriented at 20% to the southeast.

This soil which contains a good proportion of limestone always offers a good freshness for wine. It is not a wine that needs to be aged for a long time because the altitude never gives a great density but rather aromas of fresh fruits and flowers.

We always pick the grapes about 1 week after the harvest in the Côtes de Nuits to have a good maturity.

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%

TASTING

This wine is very expressive on the nose and balanced with a nice acidity. Notes of leather, undergrowth and red fruits especially cherry. The finish is long with a touch of cocoa.

