



## Hautes-Côtes de Nuits "Le Clos du Prieuré"

AOC Bourgogne Hautes Côtes de Nuits, Bourgogne, France



### PRESENTATION

Always harvested after the harvest of the parcels located on the Côte, whereas it is usually necessary to wait 1 week to 10 days more for the vines located at this altitude.

This parcel produces supple and deep Hautes-Côtes de Nuits, with always a very beautiful maturity, favoured by its slope and its south-facing exposure.

### THE VINTAGE

4208 bottles, 120 magnums have been produced for the vintage 2017.

### LOCATION

1,1 ha of vineyard planted in 1986 and located in the commune of Arcenant, 10km west of Nuits-Saint-Georges. This parcel is located at an altitude of 450 meters.

### TERROIR

The soil consists of white marl and limestone similar to that found in Corton Charlemagne.

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This parcel produces supple and deep Hautes-Côtes de Nuits, with always a very good maturity, favored by its steep slope (about 40%) and its southern exposure.

### WINEMAKING

The grapes are harvested by hand and 100% destemmed.

3 weeks of fermentation with very light extraction.

30% of new oak barrels are used.

### VARIETAL

Pinot Noir 100%

### TASTING

The nose is quite rich and fleshy. On the palate we find notes of ripe and rich stone fruits, notably cooked plum and cherry juice. The tannins are intense but at the same time soft and fine.

