



Hautes-Côtes de Nuits "Le Clos du Prieuré"

AOC Bourgogne Hautes-Côtes de Nuits,



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

2628 bottles, 144 magnums have been produced for the vintage 2018.

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

This parcel is composed of white marl and limestone similar to those found in the Corton Charlemagne.

Its steep slope (about 40%) and south-facing orientation give it a very good aptitude for maturity.

WINEMAKING

Harvesting is manual with 50% of whole clusters.

3 weeks of fermentation with very light extraction.

30% of new oak barrels are used for an aging period of 18 months.

VARIETAL

Pinot Noir 100%

TASTING

This wine comes from white marl soils and produced the highest alcohol this vintage 2018, at around 15%. That does show on the nose despite a touch of reduction, with just a little warmth and opulence. The rich and supple, medium-bodied palate offers a lot of sweetness, delivering apricot and marmalade-infused red fruit and a sweet, slightly concentrated finish.

