GRAND VIN DE BOURGOGNE

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BOURGOGNE HAUTES CÔTES DE NUITS

- Location : Hautes Côtes de Nuits, town of Chevannes
- Size: 1.61 hectares
- Soil : Lime clay
- Grape variety : pinot noir
- Vineyards planted in 1959
- Production : 9563 bottles

History

The Hautes Côtes de Nuits area is different from the rest of the côte de Nuits : the trellising style is run since the 50's. The density of plantation is 4000 vine plants per hectare. Vineyards are located on a 350 meters high plateau. The climate is cooler, due to the altitude, and the plateau situation is more expose to the wind.

Viticulture

Certified organic. De leafing is handmade.

Harvest

Grapes are handpicked : the harvest is sorted on three sorting lines. Bunches are destemmed but not crushed.

Vinification

In a concrete open vat. The fermentation is done by the natural yeasts present on the grape.
The extraction is done smoothly, using pumping over and pushing by feet. The pneumatic press is used in the same idea than the rest of the process : slow and gentle.
The vinification last around between 20 and 25 days.

Aging

In oak barrel, from 15 to 18 month. The proportion of new oak do not exceed 20%. The wine is bottled according to the moon cycles, without fining or filtration.

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