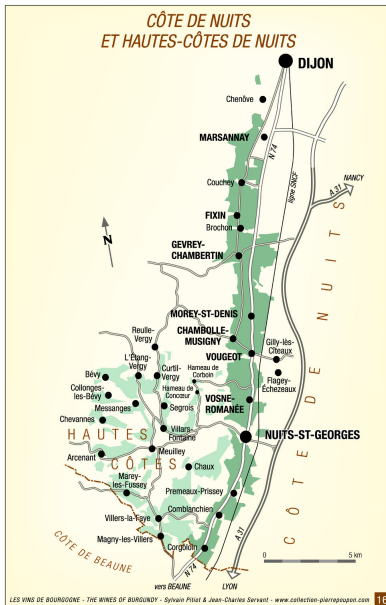




JEAN-CLAUDE BOISSET

# BOURGOGNE HAUTES-CÔTES DE NUITS "Dames Huguettes" 2017



## Varietal

100% Pinot Noir

## Origins

This appellation is unique as it is considered to be a regional appellation although it is limited to a restricted area. The vineyards run parallel to those of the Côte de Nuits (to the west), but are higher in altitude (between 290 and 450 metres). Over 510 ha are planted with the Pinot Noir grape. The soil resembles that of the Côte de Nuits (limestone and marl). "Les Dames Huguettes" is without a doubt one of the best terroirs in the Hautes-Côtes as it is located just a few hundred metres from the Nuits-Saint-Georges appellation.

## Vineyard selection and management

The first distinctive feature of this vineyard is that it is 50 years old and naturally produces few grapes. Surrounded by walls, the grapes always reach full maturity. Furthermore, the vines produce very small bunches of Pinot Noir grapes with very thick skins, which guarantees superb concentration of the wine that is made with them. Vine growing techniques are also very particular: limited yields due to severe de-budding, green harvest if needed, working of the soil, no or infrequent use of fertilizers, environmentally friendly pest management, respecting beneficial wildlife.

## Vinification and maturing

Harvest date: 11 September 2017. The grapes are harvested in small, perforated boxes, then are carefully sorted at the winery. Next, the grapes are completely de-stemmed but not crushed (they are left whole) and are gravity-fed into tanks. Maceration lasted 21 days including 6 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 3 punchings of the cap. The wine is barrel-aged for 16 months, 35% new barrels (wood of french origin with a long heating at low temperature for a very delicate woody taste).

Bottling: by using gravity in January 2019. The wine was not fined but very gently filtered.

Production: 10.780 bottles.

## Tasting notes

Robe: A beautiful light garnet ??red.

Nose: Intense aromas of fresh red fruits, dried roses and black pepper.

Palate: A wine on delicacy, easy to drink with a silky structure in the finish. All finesse!

## Ageing potential

From 4 to 6 years.

Jean Claude BOISSET





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### Vintage : 2017

The 2017 vintage, the epitome of Bourgogne elegance.

After spending the winter building up their strength, the vines profited fully from a very warm spring, with budburst in early April ensuring a head start in terms of the growth cycle that was maintained right up to the harvest. The plants progressed from stage to stage free from hindrance, and by mid-June, were flowering before rapid fruit set. An early vintage was confirmed.

During the summer, a few spells of heatwave alternated with more mixed weather. However, ripening continued at a good pace and by the end of August, the first grapes were being picked, two weeks ahead of average. Harvesting continued until mid-September as each plot reached peak maturity. The grapes were in exceptional health and required virtually no sorting. Everyone was very enthusiastic about this fabulous fruit, its peak ripeness, and the volumes produced.

Vinification went without a hitch and the mood was one of serenity for this vintage when the Bourgogne winegrowing region returned to more habitual levels of quality and quantity.

The 2017 vintage is one of the most elegant expressions of the Chardonnay grape, with perfectly balanced wines and a wonderful aromatic profile. They are crisp, with notes of citrus and white-fleshed fruit. Aeration triggers the release of hints of peach and apricot, while in the mouth, minerality and tension balance out this rich, fruit-filled palette. A very fine vintage indeed!

For red wines, intense, dazzling colors ranging from ruby to garnet. From first glance, these wines simply invite one to taste them. Notes of red and black berries in these extremely expressive wines are another sign of indulgence, while perfect balance in the mouth combined with silky tannins results in a very harmonious ensemble that is subtle and without opulence.