



### Production area

"Hautes-Côtes" refers to a regional appellation that is grown in 48 villages in Burgundy. The Hautes-Côtes region runs behind and parallel to Burgundy's "Côte des Grands Crus" at high altitudes (300 to 400 m as opposed to 250 to 350 m), which gives it its name "Hautes" meaning "high". The Hautes-Côtes de Nuits cover a surface area of 698,57 hectares of which 576,22 hectares are planted with red grapes.

### Origins

Some vineyards are appealing solely based on the way they look. Such is the case for the Hautes-Côtes. Located west of and parallel to the Côte de Nuits, the Hautes-Côtes de Nuits are made up of higher hills, interspersed with faults, resulting in a diverse landscapes and agricultural activities. The vineyards are often found at the end of logging roads where a few rows of vines planted on a hillside between the woods and meadows seek out the sun. What also makes the Hautes-Côtes unique is the original way in which the vines are grown – high and wide – making them less sensitive to frost than low-trained vines.

### Varietal

100% Pinot Noir

### Vinification and maturing

In thermo-regulated stainless steel tanks followed by 8 months of oak barrel ageing with a proportion of 15% new oak.

### Tasting notes

**COLOUR** : Limpide, dark red.

**NOSE** : Red fruits, citrus and spices.

**PALATE** : Delicate and fragrant, full and well-balanced. This wine offers nice acidity which gives it good ageing potential.

### Food and wine pairing

Ideal to accompany grilled or roasted red meats, game birds and light cheeses.

### Serving suggestions

15 to 16°C

### Ageing potential

5 to 8 years