



### 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 122,35 hectares are planted with white 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% Chardonnay

### Vinification and maturing

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

### Tasting notes

**COLOUR :** Beautifully intense yellow gold in colour.  
**NOSE :** Highly expressive, rather exuberant and seductive, with hints of vanilla oakiness. A touch of honey and white blossoms with a hint of citrus.  
**PALATE:** Delicate and aromatic, well-balanced and full. Its richness and hints of oak bear witness to its time spent in barrels.

### Food and wine pairing

Ideal for serving with hot starters, fish and shellfish, deli meats and strong cheeses. May also be enjoyed as an aperitif to whet the appetite.

### Serving suggestions

12°C

### Ageing potential

4 to 7 years