



Bourgogne Hautes Côtes de Nuits

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The vineyards of the the Hautes Côtes-de-Nuits cover the well-exposed slopes of the hills that dominate the 'Côte' at an average altitude of between 300 and 400 metres.

The soils are a mix of stones, clay and limestone.□



Grape Variety

100% Pinot Noir

Tasting Note

Colour	Very fine deep red hue, both limpid and brilliant.
Nose	A very elegant wine which presents, on the nose, intense aromas of very ripe red fruit (strawberry jam) combined with hints of oakly vanilla.
Palate	In the mouth, it possesses a great deal of concentration, with a silky, tannic structure.
Ageing	This wine has an ageing potential of two to five years.
Service	The serving temperature should be about 16°C (61°F).

Food Pairing

Throughout a meal, but especially with stronger-flavoured meat (small game, for example). It may also be served with medium-flavoured cheeses.□