



Bourgogne Hautes Côtes de Nuits



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Régionale of the *Hautes Côtes* region (Côte-d'Or). Officially recognised since 1961, this *appellation* covers 16 communes of the *Hautes Côtes* region in the *département* of Côte-d'Or, plus the more elevated areas of 4 communes in the *Côte de Nuits*. The dividing line between the *Hautes Côtes de Nuits* and the *Hautes Côtes de Beaune* runs through the village of Magny-lès-Villers.

The *appellation* BOURGOGNE HAUTES CÔTES DE NUITS can only be granted after the wines have been subjected to certification via tasting and analysis.

TASTING NOTES

The **reds** are the direct descendants of those 18th century burgundies described as “full of fire, uplifting and light, almost all genius” by the Abbé Claude Arnoux who in 1723 published the first book devoted to the wines of Bourgogne. Their colour is crimson or dark ruby, sometimes leaning towards strawberry. They boast aromas of cherry, liquorice, and sometimes violet. They have a firm, straightforward taste, tannins pleasant once matured, and just the right amount of body.

Rosé: the *Pinot Noir* yields a very small amount of *rosé* wine which bears the *appellation* Bourgogne rosé (or Bourgogne claret) Hautes Côtes de Nuits.

The **whites** (*Chardonnay*, or very rarely *Pinot Blanc* or *Pinot Gris*) are white-gold to pale gold in colour, or, if aged in barrel, yellow gold. Notes of hawthorn and honeysuckle mingle with apple, lemon, white deadnettle and hazelnut. In the mouth, they are fleshy, solidly built, well-balanced, and with an easily-recognisable touch of friskiness which improves their aging potential.

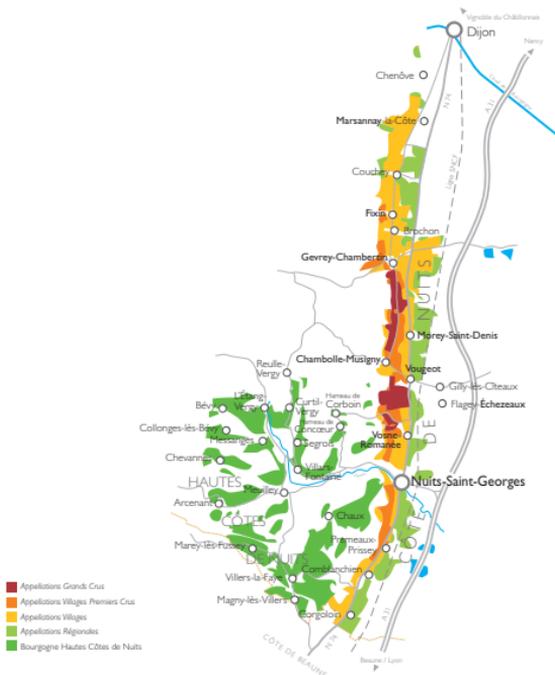
SERVING SUGGESTIONS

Red: its middle-of-the-road temperament, neither too stiff with tannins nor too fleshy, means that it goes well with such meats as rabbit, lamb or duck. It can stand salted or mildly spiced dishes (duck à l'orange, tajines...). An adaptable wine which, thanks to its attractive balance, commends itself to a wide range of dishes. Cheeses: mature Soumaintrain, Nuits d'Or, Reblochon fermier, Morbier.

Serving temperature: 14 to 16°C.

White: its sprightly and harmonious personality is meant for the spread made from carp roe (tarama), steamed fish, and crustaceans. Its vivacious nature equips it to accompany the Burgundian specialties of ham with parsley (*jambon persillé*) and snails (*escargots*). Fully mature, the wine goes very well with the delicacy *foie gras au sel*. Cheeses: Roquefort, Aisy cendré, mature Comté, Chaource.

Serving temperature: 10 to 13°C.



LOCATION

At one time apparently doomed to disappear these vineyards have undergone a patient, courageous, and ultimately successful restoration. Overlooking the slopes of Gevrey-Chambertin and extending as far as the wood of Corton, the Hautes Côtes de Nuits have a wild beauty. Little villages nestled in the forest fringes lay waiting to be discovered. The vineyards cover all these slopes which enjoy favourable exposures and proudly preserve their proof of nobility going back to Vergy and the abbey of Saint-Vivant. The wines will reveal their secrets to discerning palates in the company of vigneron who, like the countryside they inhabit, are full of character and profoundly attached to their native soil. The roads which take you there are winding and undulating, a delight for cyclists. Ramblers may follow the paths among hills and valleys which lead to holiday cottages or overnight accommodation in the heart of the villages. And there, too, you will certainly find the door to the tasting cellar open.

SOILS

The vineyards are located at heights of between 300 and 400 metres and occupy the sides of valleys which cut into the Jurassic limestone plateau to the west of the Côte. The underlying rock is the same as that of the Côte but the overburden is thin or non-existent. The soils are formed by a mixture of eroded limestone and marly subsoil.

COLOUR(S) AND GRAPE VARIETY(IES)

Reds and rosés - Pinot Noir.

Whites - Chardonnay, more rarely **Pinot Blanc** or **Pinot Gris**.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Reds and rosés: **617.04 ha.**

Whites: **147.85 ha.** approx.

Average annual yield:**

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds and rosés: **23,486 hl.**

Whites: **5,477 hl.**

*In 2018 **5 years average, 2014-2018