



VIN BIOLOGIQUE
MIS EN BOUTEILLE À LA PROPRIÉTÉ – BEAUNE
RED BURGUNDY WINE

Sous le Mont

BOURGOGNE HAUTES-CÔTES DE NUITS

Located on the edge of the plateau overlooking the Côtes de Nuits to the west, this Hautes-Côtes vineyard is located on the well-exposed slopes of 19 municipalities in the Côte d'Or department at an altitude of 300 – 400 meters.

Devastated by the phylloxera crisis, this region redeveloped itself through the Hautes-Côtes de Nuits appellation instituted by decree in 1961. This step was very important for the recognition of the personality of this wines.

Soil

It is a clayey soil on cracked limestone. The exposure is South-East.

Grape variety

100% Pinot Noir

The vineyard

This cuvée comes from two plots about 500 meters apart and located in Magny-Les-Villers for one, and Villers-La-Faye for the second. The name of the cuvée finds its origin in the hill which dominates this last parcel and which is surmounted by a priory. About twenty years old for the youngest, and fifty years old for the oldest ones, these vines are planted in Lyre and high trellising.



Winemaking

The grapes are harvested by hand, sorted and partially destemmed. The alcoholic fermentation takes place in open wooden vats. The extraction of aromas, tannins and colour is natural (no added yeast, enzymes or heating) and is done by traditional pumping over and punching down.

Maceration for approx. 3 weeks. Free-run wine and first press are blended. Aging of 12 months is done in old oak barrels in order to express the purity and minerality specific to each origin.

Wine&food pairings

This wine goes wonderfully with charcuterie, red meats, fish and Burgundy cheeses.

Non-contractual documentation

