

2022 BOURGOGNE HAUTES CÔTES DE BEAUNE

BC Retail \$42.99 (Listed BCLS) BC Wholesale \$30.08 +421418

Appellation & Terroir:

Appellation Régionale of the **Hautes Côtes region of Côte-d'Or**, officially granted in 1961, comprises of 12 communes of the **Hautes Côtes** district plus the upper portions of 10 communes lying in the **Côte de Beaune**. The Hautes Côtes overlooks the Côte de Beaune from the west, lying between Maranges and Ladoix-Serrigny. Between 280 and 450 metres above sea-level, the vineyards occupy the best-exposed sides of valleys which run east-west at right angles to the axis of the Côte at the foot of limestone cliffs. The subsoil is dominated by beds of marl, with steep slopes frequently covered with limestone scree from overhanging Bajocian formations higher up.

Viticulture & Viniculture:

Plantation density: 10 000 vine stocks per hectare. Pruning: Guyot. Yield: 51 hectolitres per hectare. Handpicked harvest. Fermentation in stainless steel tanks. Maturation during 10 months in 2nd and 3rd wine, in burgundy barrels.

Tasting notes:

The colour is crimson or dark ruby, sometimes leaning towards strawberry, with aromas of cherry, liquorice, and sometimes violet. It has a firm, straightforward taste, pleasant tannins once matured, and just the right amount of body. A direct descendant of 18th century burgundies described as "full of fire, uplifting and light, almost all genius" by the Abbé Claude Arnoux in 1723.

Food accompaniment:

Its middle-of-the-road temperament means that it goes well with such meats as rabbit, lamb or duck, and salty or mildly spiced dishes (duck à l'orange, tajines). A very versatile wine with great balance which commends itself to a wide range of dishes. Cheeses: mature Soumaintrain, Nuits d'Or, Reblochon Fermier, Morbier.

Grape variety: 100% Pinot Noir

Aging potential: 4-6 years

Serving temperature: 13-15 °C

Case: 12 x 750 mls



+421418

 *Choice Import Agencies*