

## Nuits-Saint-Georges "Les Hauts Poirêts"

### RUB\_VIGNOBLE

vignoble : At the southern end of Nuits-Saint-Georges, grapes for "Les Hauts Poirêts" are grown on a steep sloping plot on the hilltop above the old quarry.  
superficie : 0,29 ha  
altitude : 330 m  
exposition : South / Southeast facing  
sol : Shallow topsoil over limestone outcrop  
encepagement : Pinot Noir, average age 70 years, Guyot trained  
densite : 10 000 vines / hectare on low trellising  
methode : Uncertified organic viticulture

### RUB\_CAVE

cave : Harvested by hand and when ripe, the grapes are then sorted. Depending on the year, 0 to 40% of the entire harvest is put into vats. The wines are cooled slightly. Vatting lasts between 20 and 25 days. After racking, pressing and settling, the wine is barreled for malolactic fermentation before beginning an aging period of 24 months. A single racking and no filtration before bottling, no new barrels.  
elevage : 0% new barrels since 2020.  
production : Average 900 bottles per annum  
format : 75cl bottles. For larger sizes, contact the Domaine at the beginning of the year.

### RUB\_DEGUSTATION

robe : Bright, deep ruby  
aromatique : Well ripened red and black fruits with a hint of chalkiness.  
bouche : Initial purity on the palate. The elegance of the fruit compliments rather than masks the tannins. Finishes with a chalky mineral mouthfeel.

### RUB\_SERVICE

temperature : 15-16°C  
aeration : Open 10 minutes before tasting. Ideally served in Burgundy glasses.  
garde : 10 to 15 years  
accords : Delicious with poultry, fish in tomato based sauces and Asian dishes.

