

Nuits-Saint-Georges "Les Hauts Poirêts"

THE VINEYARD

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.

Area : 0,29 ha

Altitude : 330 m

Exposition : South / Southeast facing

Soil : Shallow topsoil over limestone outcrop

Grape variety : Pinot Noir, average age 70 years, Guyot trained

Density : 10 000 vines / hectare on low trellising

Cultural method : Organic Culture.

THE CELLAR

Harvested by hand and at maturity, the grapes are then sorted. Depending on the years, 30 to 40% whole harvest and placed in vats. The wines are cooled slightly. The vatting lasts between 20 and 25 days. After devatting, pressing and settling, the wine is barreled for its malolactic fermentation before starting to age for about 18 to 24 months. A single racking and no filtration before bottling.

Elevage : 30% in new barrels maximum. Please note: 0% new barrels in 2020.

Production : Average 900 bottles per annum

Format : 75cl bottles. For larger sizes, contact the Domaine at the beginning of the year.

THE TASTING

Color : Bright, deep ruby

Aromatic : Well ripened red and black fruits with a hint of chalkiness.

Palate : Initial purity on the palate. The elegance of the fruit compliments rather than masks the tannins. Finishes with a chalky mineral mouthfeel.

THE SERVICE

Service temperature : 15-16°C

Aeration : Open 10 minutes before tasting. Ideally served in Burgundy glasses.

Potential Guard : 10 to 15 years

Food and wine pairing : Delicious with poultry, fish in tomato based sauces and Asian dishes.

