

BOURGOGNE HAUTES-CÔTES DE NUITS

Belle Canaille



GRAPE VARIETY

Pinot Noir

TERROIR

A regional appellation, Bourgogne Hautes-Côtes de Nuits can be produced in 19 communes in the Hautes-Côtes. The vines are planted between 300 and 400 meters above sea level on clay-limestone plateaus located above Nuits-Saint-Georges.

VINIFICATION

The harvest is done by hand. Once destemmed, the grapes are placed between 2 and 4 days in stainless steel vats. Vinification is done in vats. Then the aging is done in demi-muids of 2 wines. The aging is parcel-based and gives rise to an assembly before bottling.

TASTING NOTES

The delicate nose reveals notes of black fruits enhanced by a subtle touch of lavender. It is very supple and has perfectly balanced tannins, for a harmonious taste experience.

FOOD & WINE PAIRINGS

Parsley ham, veal mignon with cream, poultry in sauce.

AGEING POTENTIAL

3 to 5 years.

SERVING TEMPERATURE

Between 14° and 16°C.