



Vignerons des Monts de Bourgogne

Cave des Hautes Côtes, founded in 1957, is the last cooperative winery from Côte d'Or, with 80 growers, and 350 hectares of vineyards throughout Côte de Nuits, Côtes de Beaune and of course Hautes Côtes de Nuits and Hautes Côtes de Beaune. Cave des Hautes Côtes is committed to sustainability and is part of the sustainable winegrowing convention *Vignerons Engagés*.

Bourgogne Pinot Noir

AOC: Bourgogne

Category: Regional Appellation

Grapes: 100% Pinot Noir from Bourgogne (Côte d'Or).

Soils: calcareous clay and limestone, a blend of several plots at the foot of the slopes and Hautes Côtes.

Winemaking: grapes harvested mechanically at optimal maturity, 100% destemmed, then sorted at the winery. Traditional vinification in temperature controlled stainless steel tanks: 8-10 days maceration in vats, punching and pumping over the cap, temperature controlled fermentation, devatting, gentle pressing of the marc with pneumatic press, blending of the free run juice and press juice into a tank where fermentation can finish.

Ageing: partial oak ageing (30%) including 20% new barrels, for 12 months.

Tasting Notes: bright ruby color, with purple highlights, aromas of black cherry, blackberry and strawberry. Supple mouthfeel, with balanced tannins. A very approachable wine when young but can also age 3-5 years.

Food Pairing & Service: serve at 14°C, with roast and grilled meats, vegetable salads, simmered beef and vegetables, poultry and even with fish, and hard cheeses like Gouda.

