



# Bourgogne

## Hautes-Côtes de Beaune

**Parcels** : Hautes-Côtes de Beaune, commune de Meloisey

**Acreage** : 0,47 hectare

**Cépage** : Pinot noir

**Type of soil** : clay-limestone

**Years of planting** : 1961

**Winemaking process and aging** : grapes are harvested by hands using small bins to preserve them. After the sorting table and destemming, grapes stay in a tank for twelve to twenty days.

Once pressing is done wine is aged in wood barrels for a year (with 10% of new barrels renewed every year) followed by two months in tanks.

Bottling is done using gravity and decided regarding on the moon calendar.

**Tasting** : the nose presents red fruits notes followed by a fresh and well balanced mouth. Better to decant the wine for the recent vintages.

**Ideal temperature to drink** : 14 to 16°C

**Aging** : immediately to five years