



DOMAINE GLANTENET PÈRE ET FILS

AOP Bourgogne Hautes Côtes de Nuits
Red

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in Magny-les-Villers, at the border between Hautes-Côtes de Nuits and Beaune, Domaine Glantenet Père et Fils experienced a turning point in 1961 with the acquisition of the Appellation d'Origine Contrôlée for Hautes-Côtes. This recognition allowed the estate to develop, now covering 25 hectares spread across five communes. Initially focused on livestock and small fruit production, the estate gradually turned to viticulture, highlighting Pinot Noir and Chardonnay on varied terroirs, in high and low vines. The estate's wines reveal a frank and balanced expression of the Burgundian terroir, with fine and elegant reds and lively whites, typical of Hautes-Côtes.

VARIETAL

Pinot Noir 100%

LOCATION

This wine is produced from several parcels in Magny-les-Villers and Villers-la-Faye, including Les Chasserots, La Croix, Les Mailles, Sous le Mont, Le Champ du Lieu-Dieu, and La Grande Corvée (a significant portion is cultivated with low-trained vines).
Age of vines: 10 à 30 years old

TERROIR

Shallow clay-limestone soils, lending structure and freshness to the wine.

IN THE VINEYARD

Green work is meticulously carried out on these plots, including leaf thinning and soil management through plowing and hoeing to encourage deep rooting and soil aeration.

HARVEST

Grapes are hand-harvested and carefully sorted. The bunches are 100% destemmed.

WINEMAKING

The vinification begins with a cold pre-fermentation maceration lasting 3 to 4 days, followed by around 15 days of fermentation. Gentle punch-downs and pump-overs are adjusted daily based on tasting.

AGEING

The wine is matured in a combination of oak barrels and demi-muids (80%) and stainless steel vats (20%), offering both roundness and purity of fruit.

SERVING

14 to 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

This Bourgogne Hautes-Côtes de Nuits Rouge displays a ruby hue. The Pinot Noir expresses itself through aromas of red fruits cherry, raspberry, and strawberry with floral undertones. On the palate, it is well-balanced and elegant, with supple tannins that unfold gracefully. A fresh, expressive Burgundy with charm and structure.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

This Pinot Noir pairs beautifully with:

White meats: roast chicken, turkey with herbs, veal chops

Grilled dishes: barbecue pork, grilled sausages, marinated vegetables

Its freshness and supple tannins also make it a great match for charcuterie platters.

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