

**BOURGOGNE
HAUTES-CÔTES DE NUITS
LES LARES**

2023



PHILOSOPHY

And what if the Hautes-Côtes de Nuits were the future of Burgundy... A few kilometres to the west of the Grand Crus of the Côte de Nuits, with similar soil profiles, the vineyards of the Hautes-Côtes de Nuits flourish... This is the seat of the Delaunay family, who settled at the Château de Charmont in l'Etang-Vergy in 1954. Here, the higher altitudes (100 to 150 m) of the vines could be a solution to climate change worth exploring with an offer of fresh, pure, elegant wines. Faithful to our history, we want to contribute to showcasing these terroirs of the future that further valorise our beautiful region of climats that is Burgundy, just as the monks of the Citeaux Abbey did in the Middle Ages. Our ambition is to identify and vinify separately, year after year, a few of the outstanding Hautes-Côtes climats in order to showcase the unique qualities of these plots which, over time, could very well produce Burgundy's future grand wines.

THE CUVÉE

Located in the commune of Curtil-Vergy, a few hundred metres from our winery at Château de Charmont, at an altitude of 375 m and just below the historical ancient cellars of the Saint-Vivant Abbey, the Lares plot enjoys southwestern exposure, benefitting from cool mornings and late afternoon sun. Its calcareous clay soil exhibits good balance between red clay and limestone. This terroir is typical of the northern Hautes-Côtes, producing wines that are pure, bold, refreshing and endowed with pleasing tautness.

VINIFICATION AND AGING

The grapes are hand-harvested and gently pressed. Alcoholic fermentation takes place in fine-grained French oak barrels from Central France, previously used for the last vintage. The fermentation phase lasts 13 days and includes light stirrings to return the lees into suspension. It is followed by 9 months of barrel-ageing on fine lees.



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TASTING NOTES

Superb pale gold color, luminous and radiant. The refined and fresh nose enchants with its elegance and delicacy, revealing tangy, fruity aromas of rhubarb and lemon. A lovely woody note of vetiver emerges, followed by beautiful minerality (hints of flint) and a touch of fresh almond. On the palate, the attack is vibrant, ample, and precise. The balance is remarkable, combining a slight bitterness (lemon zest) with a pleasant sweetness (barley sugar, lemon tart, frangipane). A delightfully expressive, harmonious, and indulgent wine.

JANCIS
ROBINSON

16
points

LA REVUE DU VIN
DE FRANCE

91
points

