

JEAN BOUCHARD

— DEPUIS 1926 —



Bourgogne Hautes-Côtes de Nuits

AOC Bourgogne Hautes Côtes de Nuits, Bourgogne, France

PRESENTATION

This vineyard is located between 300 and 400 meters above sea level on slopes of valleys or plateaus to the west of the famous Côte de Nuits. The orientations vary from south to east, capturing maximum sunlight. The climate is often harsher. Combined with the influence of altitude, grape ripening is later and often slower than on the Côte. The result is fresh and fruity wines, with a pleasant liveliness.

LOCATION

Overlooking the coast of Gevrey-Chambertin to the Corton woods, the vineyards of the Hautes Côtes are located on a plateau behind the famous Côte de Nuits, at an altitude of 300 to 400 meters.

TERROIR

On a clay-limestone soil (belonging to Jurassic rocks), the orientations of the vines vary from South to East, capturing a maximum of sunlight.

WINEMAKING

Vinification in open thermoregulated vats at 28/30 °C with punching down. Aging 85% in vats and 25% in oak barrels for 10 to 12 months.

VARIETAL

Pinot Noir

SERVING

Serving temperature: between 14-15°C. Enjoy young with fruity notes or keep for 3 to 4 years.

TASTING

Beautiful deep ruby dress. This wine releases vegetal notes such as blackcurrant bud and floral notes like vine flower. Beautiful density, in mouth, spherical wine. A finish with structured tannins. Beautiful base for the appellation and the vintage.

FOOD PAIRINGS

Classic pairing: Coq au vin. Unconventional pairing: Guinea fowl breast stuffed with mushrooms.

Jean Bouchard

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