

JEAN BOUCHARD

— DEPUIS 1926 —



Bourgogne Hautes-Côtes de Beaune

AOP Bourgogne Hautes Côtes de Beaune, Bourgogne, France

PRESENTATION

The Hautes-Côtes de Beaune are located on a plateau behind the famous Côte de Beaune, at an altitude of 350 to 450 meters. The orientations vary mostly from south to east, capturing a maximum of sunlight. Due to the altitude, the beginning of the harvest always takes place a few days later than on the Côte de Beaune.

LOCATION

The vineyard of the Hautes Côtes de Beaune is located on a plateau behind the famous Côte de Beaune, at an altitude of 300 to 400 meters.

TERROIR

On a clay-limestone soil (belonging to Jurassic rocks), the vineyards are oriented from the South to the East, capturing maximum sunlight.

WINEMAKING

Vinification in open thermoregulated vats at 28/30°C with punching down followed by aging for 8 to 12 months in oak barrels.

AGEING

Aging: 85% in tanks and 25% in oak barrels for 10 to 12 months.

VARIETAL

Pinot Noir

SERVING

Service temperature: between 14-15°C.

To be enjoyed young and fruity or to be kept for 3 to 4 years.

TASTING

Deep red with ruby reflections.

Initial nose with a woody scent and a dominant note of red fruits that evolve into hints of sweet spices.

The palate has a nice mouthfeel with assertive tannins. Clean and pleasant structure.

FOOD PAIRINGS

Classic pairing: Beef Bourguignon.

Unconventional pairing: Sweet potato galette with spices.

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

