



Hautes-Cotes de Nuits “Les Dames Huguette”

Surface area: 2 hectares 40 ares

Grape variety: PINOT NOIR

Average age of vines: 30 years

Soil: Fairly poor, very stony clay-limestone

Location: Plot situated on the plateau of Les Dames Huguette, a lieu-dit (local spot) overlooking Nuits St Georges. Alt. 350 metres.

5-year average yield: 35 hl/ha

Number of bottles: 11,200 bottles

Management of the vine: High-trained, widely-spaced vines, grass cover in every other row, ploughing, sustainable growing, de-leafing and mechanical pre-pruning, harvesting by hand.

Vinification: After rigorous sorting in the winery, the whole, destemmed grapes go into vat via gravity flow. Addition of enzymes, yeasting, one week's cold pre-fermentation maceration, daily punching of the cap, hot final maceration. 3 weeks vatting. Manual devatting via gravity flow into a stainless-steel pneumatic press.

Ageing: 10 months in 500-litre oak barrels of which one quarter are new. Malolactic fermentation in barrel, following by 2 months spent blending in stainless-steel vat. Light, 5-micron filtration before bottling.

Bottling: On the domaine, exclusive bottles, Diam 5 closures.

Tasting notes: Lovely, fairly sustained, ruby red hue. Pleasant and forthright on the nose with fruity aromas such as blackcurrants, cherries and raspberries. The oak is well integrated, light toasted aromas, mild tobacco and even hints of vanilla. The wine is forthright on entry to the palate with noticeable yet pleasant tannin. Good length and some complexity.

Food & wine pairings: Grilled red meats, wildfowl, pork fillet mignon, veal fillet. Classic cheeses that are not too strong.

Serving temperature: 16°C

Best time to drink: Between 3 and 7 years