

GRANDS VINS DE BOURGOGNE



DOMAINE
REMORIQUET



BOURGOGNE
HAUTES CÔTES DE NUIITS

TECHNICAL FILE

BOURGOGNE HAUTES CÔTES DE NUITS (WHITE)

THE WINE

The bunches of grapes are sorted out and immediately pressed. A light racking of the must is done (to separate the juice from the deposit) just before a long and slow fermentation in oak barrels starts. The temperature is controlled during fermentation, which must be from 18 to 22 degrees celsius.

MATURING - The wine lays on its lies in barrels (20% new oak) for 12 months. Then the lies are stirred and the wine is slightly fined and filtered.

ANNUAL PRODUCTION - av. 11300 bottles.

CHARACTERISTICS - The robe is pale gold colored and the nose is floral (white flowers), with a hint of green lemon. The mouth is fleshy and soft with a nice freshness which exalts the aromas.

SERVICE TEMPERATURE - 15 to 16 degrees celcius

AGEING POTENTIAL - 3 to 5 years depending on the vintage

THE VINEYARD

AOC - Bourgogne Hautes Côtes de Nuits

SURFACE PLANTED - 1.26 hectares

GRAPE VARIETY - CHARDONNAY

AGE OF THE VINES - 25 to 30 years

DENSITY - 11k plants/hectare

PRUNING - Guyot simple

SOILS, SUBSOILS - Jurassic period (Oxfordian), marked by white marls on top of the slope. Light red clays can be found at the bottom.

VINE-GROWING - The domaine is certified as High Environmental Value (lev.3) + Terra Vitis

PAIRING W/ FOOD

SEA FOOD, FISH, DELI-
CATESSEN, POULTRY,
BLUE CHEESE, COMTÉ
GOAT CHEESE