

GRANDS VINS  DE BOURGOGNE

**DOMAINE
REMORIQUET**



**BOURGOGNE
HAUTES-CÔTES-DE-NUITS**

TECHNICAL FILE

BOURGOGNE HAUTES-CÔTES-DE-NUITS

THE WINE

The grapes are hand picked and 100% destemmed. Cold maceration lasts for 4 to 5 days before maceration starts. During fermentation the temperature is kept to a maximum of 32°C to preserve the aromas of the berries. The solids that form a cap are broken down and juice is pumped over daily which ensure a maximum extraction of colour and concentration.

MATURING - 5% in new oak and 10% in oak barrels of 1 year and the other part, in a vat.

ANNUAL PRODUCTION - av. 1300 bottles.

CHARACTERISTICS - Aromas of red fruits when young evolving to candied fruits. The good tannin's structure allow them to age nicely.

SERVICE TEMPERATURE- 15 to 16°C.

AGEING POTENTIAL - 4 to 5 years

THE VINEYARD

AOC - Bourgogne Hautes-Côtes-de-Nuits

SURFACE PLANTED - 2.02 hectares

GRAPE VARIETY - Pinot Noir

AGE OF THE VINE - 30 years

DENSITY OF PLANTATION - 11k vine plants/hectare

PRUNING - Simple Guyot

TERROIR - Chalky-clay soil with a subsoil dating from the Jurassic period (Oxfordian)

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

PAIRING W/ FOOD

RED MEAT, GRILLED
ROASTED GAME
MILD CHEESES