

GRANDS VINS DE BOURGOGNE



DOMAINE  
REMORIQUET



NUITS-SAINT-GEORGES

TECHNICAL FILE

## BOURGOGNE HAUTES CÔTES DE NUITS

## THE WINE

The grapes are handpicked and 100% destalked. They undergo a cold maceration for 4 to 5 days before fermentation. Fermentation and maceration last for 15 to 18 days with a carefully controlled temperature, not exceeding 32 degrees celsius, to preserve all the aromas of the grape. The crust is broken down and pumped over daily to ensure good concentration and colour.

**MATURING** - In 225 litres oak barrels with 10% of new oak, for 15 to 18 months. Light filtration before bottling

**ANNUAL PRODUCTION** - av. 12 000 bottles.

**CHARACTERISTICS** - Good, vibrant colour, fruity, floral, vegetal aromas develop after 2 to 3 years

**SERVICE TEMPERATURE** - 15 to 16 degrees celcius

**AGEING POTENTIAL** - 5 to 12 years depending on the vintage

## THE VINEYARD

**AOC** - Nuits-Saint-Georges

**SURFACE PLANTED** - 2.95 hectares

**GRAPE VARIETY** - PINOT NOIR

**AGE OF THE VINES** - 30 years

**DENSITY** - 11k plants/hectare

**PRUNING** - Guyot simple

**SOILS, SUBSOILS** - The soil is red alluvium with layers of pebbles and gravel caused by erosion of the limestone over clay (Oligocene period)

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

PAIRING  
W/ FOOD

GRILLED RED MEAT  
ROAST GAME  
MILD CHEESES