

Pierre Meurgey

Bourgogne Hautes Côtes de Nuits



Officially created in 1961, the appellation covers sixteen villages of the Hautes Côtes in the Côte-d'Or as well as parts of four villages of the Côte de Nuits. The dividing line with the Hautes Côtes de Beaune, passes through Magny-lès Villers.

Vinification: Fermentation in temperature-controlled vats followed by aging in 228 liter oak barrels.

Grape varieties : Pinot Noir

Vineyard age : 30-year-old vines

Exposure : South-East

Soil : Clay and limestone

Alcohol : 13%

Tasting notes :

Good aromatic intensity with aromas of red fruits with notes of blackcurrant. Supple and round on the palate with well integrated tannins. A good match with spicy dishes and cheeses.



Organic

