

Caroline Parent

## *Bourgogne Hautes Côtes de Nuits*



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BOURGOGNE HAUTES CÔTES DE NUITS

**Vineyard Location:** 2 ha vineyard is located in the commune of Arcenant. High vines (6'), low density, at an altitude of 400 meters. Traditional vineyard management based on sustainability principles. Selective pruning, along with optimized leaf pulling, green harvest when needed, and plowing of the soils. Because of the altitude, the harvest starts an average 2 weeks after the rest of the estate. The grapes, once cut, are brought back to the winery in less than 20 minutes.

**Vinification:** The clusters of grapes arrive at the winery in small cases, and in air-conditioned trucks. They are sorted manually then pressed. They are put in barrels where alcoholic fermentation takes place, then malolactic fermentation. No stirring of the lees.

**Aging:** Maturing for 12 months in oak barrels with few new barrels. Large barrels of 600l (demi muids) are used. Racking and fining ensue. 4 to 6 months in vats. No batonnage.

**Grape varieties :** 100% Chardonnay

**Altitude :** 400m ASL

**Soil :** Limestone and marls from the Jurassic period

**Tasting notes :**

Pale yellow gold color. Notes of honeysuckle, apple, and nuts. Fleshy, well balanced, and rich flavors. Good aging potential.



Organic

