





VIGNERONS ASSOCIÉS EN CÔTE D'OR

BOURGOGNE PINOT NOIR

APPELLATION BOURGOGNE CONTRÔLÉE





Red Wine

Created from a selection of fine grapes and enhanced by patient maturing, respect and ambition, this wine is an ode to Pinot Noir. Profound and pure, it perfectly expresses the nobility of this inimitable grape variety. It has been lovingly cultivated by the associated winegrowers working side by side under the Nuiton-Beaunoy banner.

Grape Variety: Pinot Noir.

Vines: A selection of vines from 20-year-old plantings, located in the villages of Pommard, Volnay and Aloxe-Corton. Low-trained vines at 9.000 to 10.000 plants/ha on South-East facing slopes.

Winemaking and maturing: Temperature controlled vinification in stainless steel vats, aging in French oak barrels.

Tasting notes: Beautiful deep purple colour. The bouquet opens on a first note of very ripe fruit – the quintessence of Pinot Noir. This is followed by elegant toasted aromas. In the mouth it is suave and round with very fine silky tannins. The ripeness has wonderfull appeal.

Serving Temperature: 16 to 18 °C.

Cellaring: 5 to 8 years

Nuiton-Beaunoy is, above all, the history of the pionner winegrowers of the Hautes-Côtes de Nuits and Hautes-Côtes de Beaune. They worked unceasingly and side by side to develop the art of vine cultivation and wine production in the valleys that sustained human activity and that connect with the slopes of the Côte d'Or. From North to South and from East to West, the associated winegrowers of the "Cave des Hautes-Côtes", under the banner of Nuiton-Beaunoy lovingly craft wines to reveal the expression of the extraordinary patchwork of vineyard parcels found in the Côte d'Or.