

LAURENT ROUMIER

VITICULTEUR

Bourgogne Hautes-Côtes de Nuits La Poirelote

The Vineyard

Annual Production: 20 000 bottles

Grape Variety: Pinot Noir

Soil type: Limestone dominant, with patches of clay.

Average age of the vines: 35 years

Surface: 4 ha

Location: La Poirelote is a terroir high in altitude, located just above the Chambolle-Musigny area.

Work in the vineyard: Traditional viticulture, the vineyard is worked without any pesticide or fertilizer. Green harvest is made when necessary.

Winemaking

Manual harvest, the grapes are strictly sorted in order to keep only the best grapes for the winemaking, and fully destemmed. Fermentation is made in cement vats for around 15 days, with daily pigeages and remontages (punching down and pumping over).

Ageing

The wine is aged in traditional Burgundy 228L oak barrels, with 10% of new oak, for a period of 15 months. Very light filtration before bottling.

Tasting notes

A generous Hautes-Côtes de Nuits, with a nice refreshing acidity and enticing aromas of small red berries, well balanced and easy to drink.

Food pairing

Terrine - Duck - Slightly spicy dishes

Serving temperature

To be enjoyed around 16°C/61°F

Ageing potential

Drink within 7 years

