

Bourgogne Hautes-Côtes de Beaune Rouge 2018

- REGION Burgundy
- VILLAGE Bourgogne

- APPELLATION Bourgogne
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats and oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

The appellation, officially granted in 1961, comprises of 12 communes of the Hautes-Côtes district, plus the upper portions of 10 communes lying in the Côte de Beaune. In the Saône-et-Loire, it spreads over four communes of the Hautes Côtes as well as on the heights of three communes of the Côte de Beaune. The boundary between the Hautes-Côtes de Beaune and the Hautes-Côtes de Nuits runs through Magny-Iès-Villers.

Wine tasting

- TASTING NOTE The 2018 Hautes Côtes de Beaune has a profound ruby color with a nose of liquorice and blackcurrant. The mouthfeel is packed with flavors of currants carried by an excellent roundness. This wine has delicate and pretty tannins that lead to a fresh finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat charcuterie meat terrine cheese.
- SERVING TEMPERATURE 14-15°

Press review

Bourgogne Hautes-Côtes de Beaune 2018, 88/100, James Suckling Bourgogne-Hautes Côtes de Beaune 2018 - Burghound.com, Allen Meadows - Spring 2020 "Nicely detailed"



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