

# 2021 BOURGOGNE HAUTES CÔTES DE NUITS

+254535

BC Retail \$49.99

BC Wholesale \$38.49

## Appellation & Terroir:

Overlooking the coast from Gevrey-Chambertin to the Bois de Corton, the Hautes Côtes de Nuits are imbued with wild beauty.

## Wine making process & maturing:

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are barreled 50% in oak barrels and 50% in stainless steel vats and aged for 12 months.

## Tasting notes:

Dark purple, ruby and raspberry colour, with cherry, liquorice and violet nuances. Luxurious and velvety on the palate with immediately present structure and an outstanding, very pleasant balance.

## Food and wine pairing:

The Bourgogne Hautes Côtes de Nuits appellation lends itself to white meats such as wild game and fowl, but also to lamb and duck. Also very versatile with a wide variety of cuisine because of its outstanding balance.

**Cheese pairings:** Mature Soumaintrain, Golden Nights, farmhouse Reblochon, Morbier.

**Grape variety:** 100% Pinot Noir

**Aging potential:** up to 5 years

**Serving temperature:** 16-18 °C

**Case:** 12 x 750 mls



*Founded in 1947 by Marcel-André Goichot, the reins of Maison Goichot have been held by his son, André-Marie Goichot since 1987. The Goichot family has several vineyards located in Côte de Beaune and Côte Chalonnaise, enabling them to offer many Burgundian appellations.*

 Choice Import Agencies

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