



1678 - BOURGOGNE

HERVÉ KERLANN

Bourgogne Hautes-Côtes de Beaune

« En Cuillery »

Cool climate

The Vineyard

Annual production 6 000 – 8 000 bottles

Grape variety Pinot Noir

Soil Clayey and chalky

Average Vine Age 30 years

Situation Vines are located in the village of Monthélie on the other side of the wood that top off the village of Volnay. It is the finest land to be classified as Hautes-Côtes de Beaune.

Winemaking

Grapes are 100% de-stemmed after sorting.

Pre-fermentation maceration (12°C) for 3 days.

Fermentation in open vats, temperature controlled with pumping-over and punching of the cap twice a day. Wines are put in barrels by gravity.

Ageing 12 months in oak barrels, 40% new.

Complete malolactic fermentation. Light filtration, light use of SO₂.

Tasting Note

Color Ruby red **Nose** Basket of small red fruits enhanced by delicate flowers of violet and saffron notes **Taste** It's always the last plot that we harvest. The cool climate gives a wine with a lot of character, straightforwardness, tension and length on the palate.

Food Matching Grilled meat - charcuterie - meat terrine - cheese

Serving Temperature 14-15 °

Hautes Côtes de Beaune : don't forget the terroir !

