



1678 - BOURGOGNE

HERVÉ KERLANN

## Bourgogne Hautes-Côtes de Nuits Cuvée K

*Intense & deep*

### The Vineyard

**Annual production** 6 000 bottles

**Grape variety** Pinot Noir

**Soil** limestone and marly subsoil

**Average Vine Age** 40 years

**Situation** The vineyard is located on the side at the hill of Vergy which has a similar geology as the hill of Corton.

### Winemaking

Grapes are 100% de-stemmed after sorting.

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

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

**Ageing** Free-run wine and press wine are aged separately. 12 months in oak, 30% new. Complete malolactic fermentation. Bottling after a soft filtration, very little use of SO<sub>2</sub>.

### Tasting note

**Color** Purple red **Aromas** Deep perfume of black fruits and hints of nutmeg **Taste** This wine has more tannins and volume with a better potential for ageing.

**Food matching** Rabbit - lamb - duck - pork

**Serving Temperature** 15°

*A modern Pinot Noir with character*

