

# LAURENT ROUMIER

VITICULTEUR

## Bourgogne Hautes-Côtes de Nuits White La Poirelotte

### The Vineyard

**Annual Production:** 4 000 bottles

**Grape Variety:** Chardonnay

**Soil type:** Limestone dominant, with patches of clay.

**Average age of the vines:** 35 years

**Surface:** 0.71 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 harvesting. The grapes are gently pressed directly upon their arrival in the cellar and fermented in vat, for a period of 15 days. Malolactic fermentation is complete as well.

### Ageing

The wine is aged partly in traditional Burgundy 228L oak barrels (10% of the cuvee), and the rest in vat. Only one-year barrels are used, no new oak, to keep the freshness of the wine. Ageing of 12 months. The cuvee is then assembled in vat to settle before bottling.

### Tasting notes

This Bourgogne Hautes-Côtes de Nuits opens on aromas of citrus fruits and elegant notes of exotic fruits. The mouth is lively, fresh and very fruity, this wine shows a beautiful balance.

### Food pairing

As an aperitif - Seafood - Creamy cheeses

### Serving temperature

To be enjoyed around 12°C/53°F

### Ageing potential

Drink within 5 years

