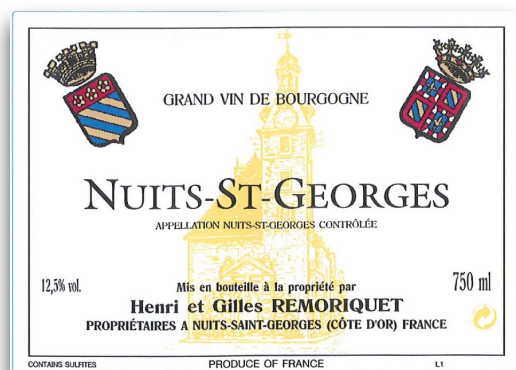




## Domaine Remoriquet Hautes Côtes de Nuits 2017



REGION	Bourgogne Hautes Côtes de Nuits A.O.C.
GRAPES	100% Pinot Noir
SOIL	Marl and Limestone
VITICULTURE	Sustainable agriculture
VINICULTURE	Cool, pre-fermentation maceration. Fermentation with natural yeast in concrete vats. Aged 12 months in Burgundian oak barrels.
ALCOHOL	13%

Henri & Gilles Remoriquet is a 10-hectare, family owned domaine. Gilles Remoriquet, (Henri's son), has made a number of changes both in the vineyard and in the cellar in recent years to reflect his passion for taking care of the soils, the vines and the wines he produces.

His farming techniques go beyond sustainable. His changes in the cellar include, for instance, the transition to concrete vats from stainless steel because concrete provides the slower fermentation that he desires for the wines. He also replaced what he felt to be aggressive pumps with a more gentle system, so that grape reception employs more finesse with a better, more fine tuned selection process. He prefers a few days of cold maceration of the fruit prior to the start of fermentation, during which he uses just a little remontages...

The vines of **Bourgogne Hautes Côtes de Nuits** are located parallel to the Côte de Nuits, from Gevrey-Chambertin to Corton wood. The first mention of this vineyard takes us back to Meuilley in 761, when the Château de Vergy was the head of the Cluniac Abbey of Saint-Vivant de Vergy, which produced Romanée-Conti, La Romanée-Saint-Vivant and Le Clos Saint-Denis wines.

The vines in this A.O.C. grow on the slopes of valleys and vales cut out of the limestone plateau at between 275-480m above sea level, mainly facing south, southeast, and southwest. The soil is made up of sedimentary limestone and marl formations from the Middle and Upper Jurassic.

The vines underwent a cycle of expansion, linked to economic growth throughout the 19th century, until phylloxera struck. Between 1910 and 1936, almost half the vines disappeared. And since the 1950s, it has taken two generations of winegrowers to patiently and bravely revive the appellation. Current generations are continuing this work and rebuilding the cachet bestowed upon it by the legacy of the Chateau de Vergy and the Abbey of Saint-Vivant.