

DOMAINE MOILLARD

Bourgogne Hautes Côtes de Nuits 2020

History

This iconic estate produces mainly red wines from the Côte de Nuits, recognised as a terroir d'excellence for the expression of Pinot Noir. Moillard wines are exceptionally refined and elegant.

Grape variety

Pinot Noir

Origin

The Bourgogne Hautes-Côtes de Nuits overlooks the Côte de Nuits to the west of the woods of Corton above Gevrey-Chambertin. The vineyards are located between 300 and 400 meters above sea level.

Vinification

Harvest by hand in pierced crates. Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - temperature controlled cold maceration. Long fermentation during which pigeages and pumping over are performed. Aged on fine lees for 10 months in oak barrels used between 1 and 5 times. The oak is mainly sourced from the Vosges region.

Soil

The soil consists of limestone containing some marl and clay.



Colour

Garnet red



Nose

The aromas are mature and intense: blackcurrant, currants, plums, pepper and cinnamon.



Palate

An aromatic richness on the palate, with fine and delicate tannins, and a beautiful lively finish which brings crispness and freshness. All together, this wine is pleasant and flattering, to drink in its youth.

Recommandations

Round wine, ideal for white meats such as rabbit but also lamb and duck, and grilled meats. Surprising good with sweet and sour or slightly spicy dishes (duck with orange...). Cheeses moderately strong : Camembert, Saint Paulin, Morbier, Reblochon...

Serving

14-16°C

Cellar potential

Drink within 3 years.



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