

DOMAINE SIRES DE VERGY

Bourgogne Hautes Côtes de Nuits 2020

History

The Domaine Saint Saturnin de Vergy vineyard extends over sunny hillsides capable of producing the very best Chardonnays and Pinot Noirs. The wines vinified at the Estate are renowned for their quality and character. Expected to fade into oblivion, this vineyard has performed a successful comeback through patience and courage. since the 1950s; the Hautes-Côtes-de-Nuits and the Hautes-Côtes-de-Beaune have seen a real renaissance.

Grape variety

Chardonnay

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. Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Fermentation in stainless steel thermo-regulated at 16°C. Aged in oak barrels used between 1 and 5 times for 10 months.

Soil

The soil consists of limestone containing some marl and clay.



Colour

Shiny yellow with green highlights.



Nose

The nose is expressive, lemony and mineral, well balanced with dry fruits notes.



Palate

The palate is fresh, aromatic with persistent aromas of white flowers and a nice toasted finish.

Recommandations

The liveliness of the wine combines perfectly with snails. Perfect also with poultry (in stew or grilled), veal with sauce, baked, stewed or raw fish, shellfish. Cheese:

Camembert, Brie, Blue cheese, Goat cheese, Gruyère, Gouda...

Serving

10-12°C

Cellar potential

Drink within 3 years.



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