

DOMAINE Henri **DELAGRANGE**
BOURGOGNE HAUTES-CÔTES DE BEAUNE RED

Hautes Côtes de Beaune is the appellation (AOC) for wines from anywhere in **Hautes-Côtes de Beaune**, Côte d'Or.

The Hautes Côtes de Beaune dominate the west of the slopes of Beaune, from Maranges to Ladoix-Serrigny, at an altitude of 280 to 450 metres.

The vines cover an area of 680 hectares and produce red and rosé wine. The Appellation d'Origine Contrôlée (AOC) was created officially in 1961.

There is a succession of hills and valleys with lower slopes of nacreous limestone, on the slopes there is limestone with chert and on the hilltops clay and hard limestone.

Our Bourgogne Hautes-Côtes de Beaune (Red) :

Area: 3.35 hectares

Grape variety: Pinot Noir – Fine to small grapes (one of the best Pinot Noir cultivars in Burgundy)

Exposure: on a slope 100 to 150 m above the Pommard valley. Its south to south east facing slope provides excellent exposure to the sun.

Density: 10,000 vines to the hectare

Age of the vines: 8 years on average

Soil: reddish, stony marl.

Harvest: by hand

Production: 26,000 bottles

Laying down time: 1 to 5 years

Vinification :

Destemming: 100%

Time in vat: 15 days in open tanks, with temperature control, occasional punching down.

Ageing: 10 months, 60% in oak vats and 40% in tanks.

Tasting :

The wine is purple with touches of violet, aromas of morello cherry, raspberry, crushed strawberry and violet with an endearing spontaneity. It is a wine for pleasure, gourmand, with round, silky tannins.

Gastronomie

It goes very well with a traditional Boeuf Bourguignon. It is excellent with a balanced cuisine, not too spicy and not too heavy. It goes well with roast meats such as a lightly curried veal fillet or, more traditionally, salt pork or simply grilled meats.

Cheeses: Amour de Nuits, Comté.

Serving temperature: **14 to 16°C**