

Moillard

Bourgogne Hautes Côtes de Nuits

History

Maison Moillard is an institution in Nuits-Saint-Georges. Our House has unique know-how in the art of making and maturing Burgundy wines and Crémants and offers a fine selection of appellations throughout Burgundy, from Chablis to Mâcon and up to in Beaujolais.

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

Traditional vinification in thermos-regulated stainless steel vats on a 3 weeks period: Cold pre-fermentation maceration around 8 ° C. Pigeages and pumping over to extract colour and structure. Fermentation with a peak temperature around 30 ° C. Post fermentation maceration at 25 ° C. Ageing between 8 to 16 months with malolactic fermentation. A part of the wine is aged in oak barrels 20% of new oak barrels.

Soil

The soil consists of limestone containing some marl and clay.

Colour

Ruby red.

Nose

Aromas of fresh red fruit (raspberry, cherry, blackcurrant) but also hints of liquorice and roasted coffee.

Palate

On the palate, the tannins are round, with body and a firm and precise structure. A little acidity brings freshness and finesse on the finish and supports the aromatic intensity.

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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