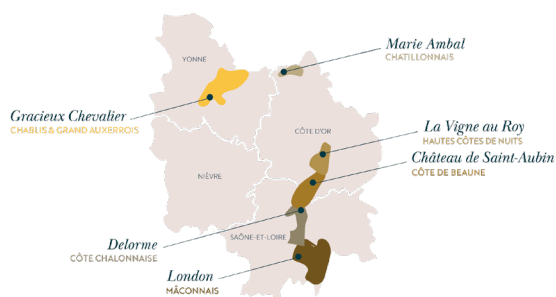




Depuis 1860

Prosper Maufoux

DOMAINE VIGNE AU ROY HAUTES CÔTES DE NUIT BLANC 2018



A GREAT FAMILY TRADITION

The Domaine de la Vigne au Roy was purchased by the Piffaut family in 2000. It was previously owned by a Champagne family named Gonnet, who still runs a Maison in Le Mesnil sur Oger. The estate is located in Bévry, in the heart of the Hautes Côtes de Nuits. Bévry is a very old village close to Nuits Saint Georges, with origins prior to the 10th century. In the late 60's, the Bourgogne Hautes Côtes de Nuits produced in Bévry started to be known and enjoyed by all the wine lovers around the world thanks to the intense work that has been done in the vineyard.

PROPERTY The estate extends over 36 ha of vineyard, with 60% of Pinot Noir and 40% of Chardonnay. Nestled under particularly well exposed hillsides, this terroir benefits from a very favorable micro-climate. The estate was originally dedicated to Crémant de Bourgogne production. However, the Piffaut family has along the years increased the share of the estate allocated to the Hautes Côtes de Nuits production as this terroir perfectly fits with still wine production.

VINIFICATION Our winemaking method aims above all to preserve balance, harmony and expression of these great terroirs. Sorting on a vibrating table is made on arrival at the cellar. Fermentation takes place in temperature controlled vats to keep the aromatic potential and the freshness of the wine. Elevage lasts 10 months and is partly made in barrels of the other in demi-muid (600L barrels) to obtain complex oak notes and to soften the wine.



APPELLATION: AOC Bourgogne Hautes Cotes de Nuits

VARIETAL: Chardonnay

AGEING POTENTIAL: 3 to 5 years

ALCOHOL: 13%

SERVING TEMPERATURE: 59°F

COLOR: White

VINEYARD: In Hautes-Côtes de Nuits, the Vigne au Roy vineyard runs its 36ha of tall vines (18ha of Pinot Noir, 13ha of Chardonnay and 5ha of Aligoté) on the hillsides of Bévry. Created in 1973, the Estate has participated in revival of the Hautes-Côtes de Bourgogne.

HARVEST TYPE: Manual

CELLAR: The Domaine de la Vigne au Roy has his cellar, in Bévry, where all the wines are vinified and aged. It highly contributes to the quality of the wines.

VINE AGE: from 5 to 45 years

TASTING: Our Bourgogne Hautes Côtes de Nuits is a perfect introduction to the most prestigious appellations of Burgundy. This wine carries in it notes of ripe yellow fruit with mineral notes.

FOOD PAIRING: Grilled fish, seafood and cold meats.

12pk | 750ml
UPC: 3491330023222



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