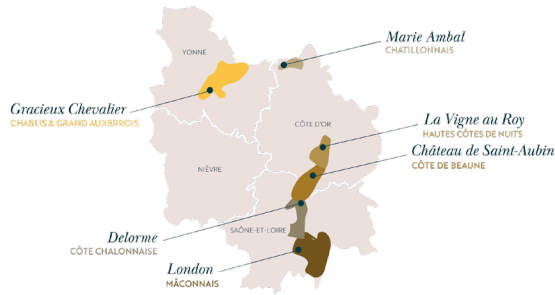




Depuis 1860

Prosper Maufoux

DOMAINE VIGNE AU ROY HAUTES CÔTES DE NUIT ROUGE 2020



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 We carry out a cold pre-fermentation maceration at 50°F for 4 to 5 days. During this phase, the aromas of the grapes and the components such as anthocyanins will be released. Then comes the fermentation, during which we perform daily punching down to extract flavors and tannins. Fermentation lasts between 18 and 20 days. Maturation takes place in oak barrels for 10 months, with 10% lightly toasted new barrels to impart a more subtle oak influence.

APPELLATION: AOC Bourgogne Hautes Cotes de Nuits

VARIETAL: Pinot Noir

AGEING POTENTIAL: 2 to 4 years

ALCOHOL: 13%

SERVING TEMPERATURE: 55–59°F

COLOR: Red

VINEYARD: This vineyard is located between 300 and 400 meters above sea level. Vines occupies the slopes of the valleys cutting into the Jurassic limestone plateaus, west of “the slope”. The composition is identical to that of the hillsides, but the topsoils are very thin, even non-existent. Predominant soils are composed of clay-limestone, resulting from the variation between pure limestone and marl subsoils.

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: Purplish red color with dark red reflections. A fruity nose with aromas of black fruit, blackcurrant, blackberries. Medium bodied with fine tannins and fresh acidity that ensure this wine is built to improve with short to medium-term aging.

FOOD PAIRING: Ideal accompanied by lean red meats and richer poultry, like duck.



12pk | 750ml
UPC: 3491330023406

