

# Domaine Cruchandeau Hautes-Côtes de Nuits Rouge Les Cabottes



- Julien Cruchandeau seeks to elevate the oft-overlooked appellations of Burgundy, such as Bouzeron and Hautes-Côtes de Nuits, while also showcasing more familiar villages.
- Low yields and non-intervention are the goal, maximizing the quality of these wines.
- The vineyards have been farmed organically since 2011 and no chemical fertilizers are used.
- Natural techniques are practiced in the cellar, with hand-harvested grapes and indigenous yeasts.
- Julian's wines are aromatic, bright, fresh, and pretty, and have a clearly expressed sense of place.

# **APPELLATION**

Bourgogne

# **SUB-REGION**

Côte de Nuits

## **GRAPE VARIETY**

100% Pinot Noir

# **FARMING**

Sustainable, Organic (Ecocert), Vegan

#### SOIL

Bourgogne Hautes Côtes

de Nuits

JX 21700 ALC:12.5% BY VOL - 750 M

Clay and limestone with little topsoil

# **VINEYARDS & VITICULTURE**

Two separate east-facing, hillside, old-vine parcels near Nuits-St-Georges totaling 2.5 hectares. One has 6-year-old vines, and the other 30-year-old vines. Altitude of 380 meters. Yields are kept very low.

# **HARVEST & VINIFICATION**

Native yeast fermentation. 50-100% destemmed depending on the vintage. Gentle maceration without punch downs. Fermentations are slow (3 weeks) with frequent remontage. Aged around eight months on lees in vats.

# **ALCOHOL BY VOLUME**

12.5

# **PACK SIZE**

12x750mL