

# DOMAINE NUDANT

## BOURGOGNE HAUTES CÔTES DE NUITS - WHITE

### Story

*Nudant* is a term that refers to wine growers, made popular in the 15th century. Today, Jean René and now Guillaume, his son, produce Chardonnay and Pinot Noir across 16 hectares between the Côte de Beaune and the Côte de Nuits, in 20 renowned appellations. Using single variety and single terroir, Nudant produces village level to 1er and Grand Crus, respecting both the quality of the wine as well as the preservation of biodiversity in the vineyard.

Farming philosophy : Sustainable / certified HVE in 2019

### Vineyard information

Grape varieties : 100% Chardonnay

Plot size: 1,11 ha (2,74 Acres)

Average age of the vines : 40-45 years

South East facing

Elevation : 400m (1312ft)

Soil : White Marl

#### FARMING PRACTICES

- Training method : Guyot
- Regular tillage
- Green harvesting (avoid botrytis)
- No herbicide & No insecticide
- Use of contact treatments (mainly used in organic farming)
- Preservation of wooded areas and grasslands

### Winemaking

- Hand picked grapes / 100% destemmed
- Pneumatic press
- Cold settling : 24H
- Yeast : Indigenous
- Fermentation : Oak barrels / 30 days days at 64-75°F
- Malolactic fermentation : Oak barrels / 2-3 weeks at 59°F
- SO2 added during vinification and after malo
- Aging : 12 months in oak barrels / Stirring of the lees in a barrel
- Fined : Yes
- Filtration : Yes (lenticular)
- So2 : <100 PPM
- Vegan : No

### Tasting notes

The nose reveals aromas of white flowers with toasted note. On the palate, this Chardonnay mixes crispiness and minerality with smoothness that makes it very easy-to-drink.

