



## Domaine Remorquet

### LES DAMES HUGUETTE

### Bourgogne Hautes Côtes de Nuits Rouge

In Burgundy, winemaking is often a family affair: you become a wine-maker following in the footsteps of your father, your grandfather, and sometimes even further back! This is the case at Domaine Remorquet, where respect for the land, winemaking traditions, and a love of the craft have been passed down for five generations.

Louis Remorquet was the first to settle in Nuits-Saint-Georges in 1890 with his wife Hélène Lacour, the first lady winemaker to be inducted into the Confrérie des Chevaliers du Tastevin in 1948.

Patricia Guenot, has been working for over thirty years to precisely define the complexity of each terroir in her wines. Concerned about environmental issues, the estate is certified HVE (High Environmental Value) and Terra Vitis.



#### COUNTRY

France

#### VARIETAL

Pinot Noir

#### SOIL TYPE

Deep clay-limestone soils richer in clay and argovian marl than the premier cru hillsides.

#### VINEYARD

Plots on the heights of Nuits-Saint-Georges, extending the famous premier cru vineyards of Les Procès, Les Pruliers, and Les Poirets, and adjacent to Les Crots. Located at the beginning of the plateau, at an altitude of approximately 400 meters.

#### HARVEST

Hand harvested and sorted

#### VINIFICATION

Rigorous sorting, total or partial de-stemming depending on the vintage, cold pre-fermentation maceration for 3 to 4 days. Medium-length vatting, 15 to 20 days, for gentle extraction. Aged for 12 to 14 months in oak barrels, around 10% of which are new. Light filtration on white clay.

#### TASTING NOTES

Aromas of red berries and sweet spices. On the palate, a unique balance between freshness and generosity, with a solid structure.

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