



1678 - BOURGOGNE

HERVÉ KERLANN

Bourgogne Hautes Côtes de Nuits Cuvée K

The Vineyard

Annual production 4 000 bottles

Grape variety Chardonnay

Soil Clayey and chalky

Average Vine Age 30 years

Location Vines are located on the slopes of the hill of Vergy. South-East exposure

Winemaking

Traditional vinification. Pressing, cold settling, fermentation in oak barrels, 30% new.

Batonnage and 12 months of ageing.

Complete malolactic fermentation, light filtration and slow speed bottling.

Tasting Note

Color Bright golden yellow **Nose** After a first approach all in finesse and discretion, the nose reveals notes of mild spices (cinnamon, vanilla), mirabelle plum and marshmallow **Taste** The mouth is ample, full and fleshy, offering a generous greed sensation throughout the tasting, without ever falling into heaviness thanks to the support of a fine and fresh acidity. The balance is just perfect

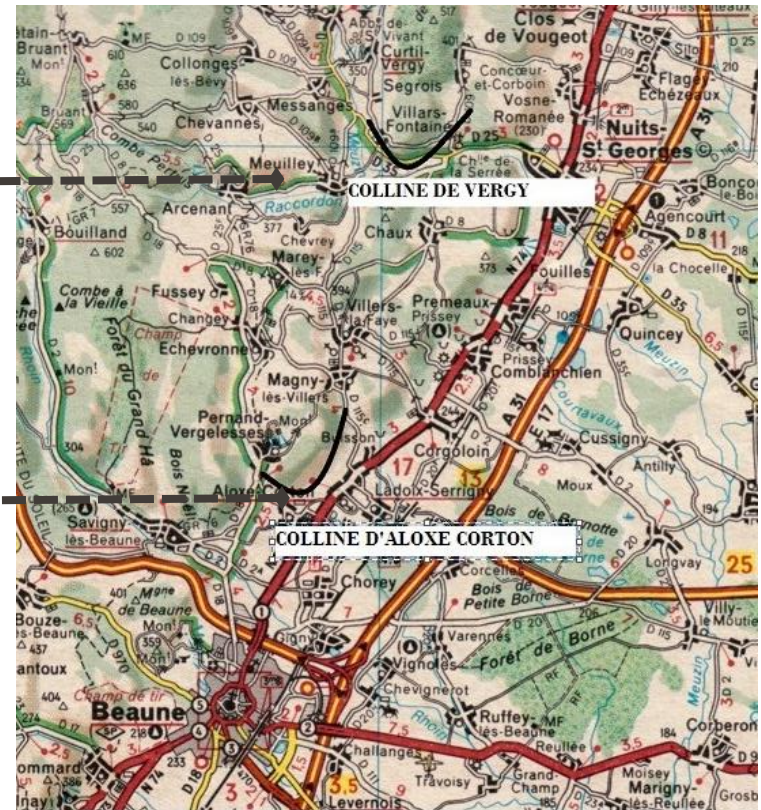
Food matching Fish – crabs – oysters - Comté cheese

Serving Temperature 10 – 12 °



Vergy and Corton

Similarities of two fantastic terroirs



The “Colline de Vergy” (or “hill of Vergy”) located close to Nuits-Saint-Georges is a very sloppy hill with slopes between 40% and 54%.

The Vergy terroir is made of high purity white marl. During the secondary era, this yellow earth use to be the bottom of the sea. **Rich in minerals, this soil is perfect for growing Chardonnay.**

This geology, one can find almost the same 20 kilometers away from Vergy, in the hill of Aloxe-Corton where one of the best Chardonnay wines in the world is produced : the Corton-Charlemagne.

On the picture, one can also easily realize the geographic similarities between these two hills.