

BOURGOGNE HAUTES-CÔTES DE NUITS 2022



HISTORY

Olivier Jouan has been established for more than 20 years in Arcenant, a small wine village situated in the Hautes côtes de Nuits. His roots are deeply anchored in Morey-Saint-Denis where his grand-father, winemaker, was growing 3,5 hectares of an extraordinary vineyard composed of the best climats. The most ancient vines have been planted in 1934 and the youngest in 1984. Olivier has developed the range of his appellations and extended the estate with two Morey-Saint Denis 1er Crus, Ruchots and Riotte, and an acre of Grand Cru Charmes-Chambertin. His old-vine parcel in the Chambolle-Musigny lieu-dit Les Bussières is worthy of 1er Cru status. The estate is now 8,5 hectares.



VINTAGE 2022

In Côte de Nuits, winter was dry and warm but in spring, a cold air mass cooled down Burgundy and brought frost during 7 days and nights. Winemakers fought and luckily the vine was a bit late in maturation, buds were just swelling so they were protected. Warm temperatures followed and the vines grew really fast, drought is a threat but occasional storms saved it. Early September, beginning of the harvest, sunny days, rainy nights, perfect balance for the grapes between sugar and acidity. Great cellaring potential for the Pinot noir



GRAPE VARIETY

100% Pinot Noir



TERROIR & FARMING

The area spreads from Gevrey-Chambertin to the Corton's hill on a surface of 764.89 hectares. This vineyard is located between 300 and 400 meters in altitude. The 50yo vines occupy the slopes of the valleys cutting into the Jurassic limestone plateaus, to the west of 'the Côte.' The substrate is identical to that of the Côte, but the surface formations are very thin, or even nonexistent. The clay-limestone soils result from the weathering of the limestone and marl of the substrate. Olivier is a one-man operation and if you need to find him, you know where to look, as his labor-intensive natural vineyard regimen is year-round. Olivier works his vines by hand organically, but has no interest in attaining any bureaucratic validation. He takes several measures to limit yields (30-35hl/ha) and intensify the concentration and Pinot expression of each individual terroir, including green harvesting in summer and a making a strict selection at picking time.



WINEMAKING

Olivier JOUAN vinifies every cuvée. The grapes are manually harvested when they reach optimum maturity. The grapes are then strictly sorted and destemmed. Transferred into a stainless steel vat, the berries are macerated with the must and fermented at a controlled temperature between 25°C and 30°C until it is dry. Olivier does some pigeage and remontage for a nice extraction of the colour, aromas and tannins. After 3 weeks, the wine is aged in oak barrels with **25% new oak barrels**. The wine undergoes malolactic fermentation while it stays on fine lees for 24 months. Finally, the wine is bottled.



TASTING NOTE

Intense ruby colour. The nose is really expressive, aromas of dark fruits, such as blackberries and even spices. On the palate, the tannins are silky, ample profile, really high level quality.



WINE & FOOD PAIRING

Serve at 14-16°C

Duck breast with a cherry reduction, served with roasted root vegetables. Risotto with Parmesan and herbs will also match.

Cellaring potential: 5 to 10 years



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