

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