

FRANÇOISE & DENIS CLAIR BOURGOGNE HAUTES-COTES-DE- BEAUNE



100% Pinot Noir. Bright crimson color. Floral aromas with cherry and currant. Juicy and rich flavors of red fruits. Generous and gentle with supple tannins. Pretty and satisfying. Lingering finish.

The Hautes Cotes is the higher ground on top of the hills above the slopes of the Premier and Grand Crus of the Cote d'Or. Often too cool for the production of ripe Pinot Noir, it is an appellation which is a source of great value Pinot in warmer vintages. Harvested by hand. The Clair family has been precursors in understanding the benefits of cooling grapes to extract the maximum of their aromatic potential. After the press wine is racked and blended, the wine is aged in oak barrels for one year.

Françoise and Denis Clair founded the estate in 1986 with 12 acres of Pinot Noir in Santenay, where Denis' family had long been vigneron. Over time Denis and Françoise added parcels of Chardonnay in Saint-Aubin, where Françoise was from, and where the winery is today. The total area cultivated is now around 37 acres. Since 2000, their son Jean-Baptiste has worked on the estate, gradually taking on more responsibility, and gaining plaudits for the increased refinement and precision of the wines. Jean-Baptiste has been responsible for vinification since 2011. Sadly, Denis passed away in 2016. His legacy is in the best of hands.

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Tasting Note:

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Shelf Talker:

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