



# LABOURÉ-ROI

Depuis 1832



## BOURGOGNE HAUTES-CÔTES DE NUITS ROUGE - 2014

- ✓ The color is ruby red with garnet highlights.
- ✓ The nose offers a nice typicity with notes of red fruit, slightly woody
- ✓ Fruity and animal flavors, smooth with a discreetly spicy finish and fruity. Good length on the palate.
- ✓ Serve at a temperature of 15 °C.
- ✓ This wine can be enjoyed now or it can be kept in good conditions for 3 to 4 years in the cellar.
- ✓ Serve with grilled or roasted red meats, poached eggs in red wine sauce « œufs en meurette », warm meat pie, or pasta. Can also be paired with game birds and cheeses.



FOUNDED IN 1832



IN NUITS-SAINT-GEORGES, CÔTE D'OR



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## *Vintage:*

After three difficult years, the start of the 2014 vintage remained just as challenging for winemakers, but surprisingly nice weather conditions paired with the winemakers' expertise allowed for a bountiful harvest and a promising vintage in terms of quality.

First, a warm and dry spring, which benefits the vines and preserves their good sanitary condition, led us to expect an abundant and early harvest. However, the harvest's expected volume was affected by a few occurrences of "coulture" (failure of grapes to develop after flowering).

Unfortunately, Mother Nature, along with variable weather conditions, put a damper on these positive perspectives in nearly all of France's winemaking regions.

Unlucky once again, Burgundy was hit this year by a horrible hailstorm on the 28th of June in the Côte de Beaune, which decimated - for the third consecutive year - the vineyards of Beaune, Pommard, and Volnay; nearby villages and a part of the vines in Côte de Nuits next to Vosne-Romanée also having been affected.

The summer was characterized by an absence of sunshine, so much so that the head start acquired at the beginning of the cycle was no longer relevant. A regular rain pattern settled in during July and August, postponing the onset of ripening which usually takes place by the end of July and beginning of August, and fueling the development of various diseases - oidium in southern France and mildew in the northern half.

Thankfully by August 20th, and with the changing phase of the moon, a miracle came - along with the return of beautiful weather. The sun, and the northern wind, made its appearance in the first days of September. This created ideal conditions for optimal maturation of the grapes and maintained their good sanitary condition.

In mid-September, the winemakers regained their optimism and the harvest began under the sun's warm rays. The harvested grapes already fulfilled some of their early promises by showing very nice balance and exhibiting intense colors. The vatting process took place unhindered and the alcoholic fermentation began spontaneously. The start of autumn, very mild, allowed for the malolactic fermentations to trigger quickly.

The 2014 vintage appears very promising and the volumes are relatively good, even if they do not quite compensate for the lack of quantity.

## *Grape Variety and Wine:*

The Pinot Noir is the only grape variety of the Bourgogne Hautes-Côte de Nuits appellation.

- ✓ 10 000 feet/ha
- ✓ Pruning method: Guyot or Cordon de Royat
- ✓ Manual and mechanic harvest
- ✓ Yields of 55hl/hectare





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## Area:

The vineyards of the Hautes-Côtes de Nuits are spread throughout the Côte de Nuits in Burgundy, from Dijon to Corgoloin. They cover the well exposed hills overlooking the Côte.

The vineyards were rebuilt in 1950 in order to obtain a high quality wine. Pinot Noir and Chardonnay grape varieties were planted on its best slopes. All the efforts invested into enhancing quality are now bearing fruit.

The vineyards cover a total surface of 570 hectares, for both white and red wines.

- ✓ Clay-limestone soil from the Jurassic period.
- ✓ South-eastern and southern exposure.
- ✓ Soft to steep slope.
- ✓ Altitude between 280 et 330 meters.



## Characteristics and assets:

You will be enchanted by our Bourgogne Hautes-Côtes de Nuits, with its flavors of red fruit when it is young and fresh, and its notes of candied fruit and somewhat animal flavors once it has aged.



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## Labouré-Roi



*A family enterprise founded in 1832, Labouré-Roi is one of the most prominent wine merchants in Burgundy.*

*80% of its production is exported to more than 30 countries.*

Labouré-Roi's reputation has gained international recognition thanks in part to its successful presence on numerous airlines and cruise ships. Labouré-Roi's wines are regularly selected during blind tastings for inflight service on prestigious airlines, to the great delight of their passengers.

Our Meursault 2007 was voted best white wine in the world at the International Wine Challenge in London.

Located in Nuits-Saint-Georges, the Maison Labouré-Roi has at its disposal, for its team of oenologists, some very advanced technical equipment. Its cellars can house more than thirteen hundred barrels and allow for the wines to age in optimal conditions. In order to select and offer the best quality wines, Labouré-Roi works in partnership with various other winemakers.

## QUALITY PROCESS – CERTIFIED BRC AND IFS



## BASED ON A HACCP STUDY



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