

DOMAINE NUDANT

ALOXE CORTON - CLOS DE LA BOULOTTE MONOPOLE

Story

Nudant is a term that refers to wine growers, made popular in the 15th century. Today, Jean René and now Guillaume, his son, produce Chardonnay and Pinot Noir across 16 hectares between the Côte de Beaune and the Côte de Nuits, in about 20 renowned appellations. Using single variety and single terroir, Nudant produces village level to 1^{er} and Grand Crus, respecting both the quality of the wine as well as the preservation of biodiversity in the vineyard.

Farming philosophy : Sustainable / certified HVE in 2019

Made from stony soil, this appellation is full of chewiness and silkiness.

Vineyard Information

Grape varieties : 100% Pinot Noir

Plot size: 1,12 ha (2,77 Acres)

Average age of the vines : 60 years

East / South / East facing

Elevation : 340m (1115ft)

Soil : Clay-Limestone

FARMING PRACTICES

- Training method : Guyot
- Regular plowing
- Green harvesting (to avoid botrytis)
- No herbicide or insecticide
- Use of contact treatments (mainly used in organic farming)
- Preservation of wooded and grasslands

Winemaking

- Hand picked grapes / Partially destemmed/ Sorted by hand
- Cold pre fermentation maceration : 12 to 20 days
- Yeast : Indigenous
- Fermentation : concrete tank / 10-15 days at 46-89°F/ Malolactic fermentation : Oak barrels / 2-3 weeks at 57°F
- SO₂ added during vinification and after malo
- Maceration technique : Punching of the cap / Pump-over / Unballasting
- Light Pneumatic press
- Aging : 12 months in oak barrels (new and seasoned oak barrels) and 6 months in stainless steel tank / On lees
- Unfined
- Filtration : 80% no filtration / 20% lenticular filtration
- So₂ : <100 PPM Vegan : Yes

Tasting notes

