

BOURGOGNE 勃艮第



Nez fleuri d'acacia avec une touche de vanille provenant des fûts de chêne neufs. Robe limpide, d'un or clair verdoyant. L'attaque est nerveuse, mais la finale ronde, le terroir s'exprime. La bouche est fruitée, très équilibrée. C'est une belle expression du Chardonnay de Bourgogne. C'est un vin d'envie, impétueux. On chevauche le dragon !

散发着花的芬芳，带有新橡木桶的香草味。酒体清透。入口强劲，回味圆润，体现了夜山坡地区独特的自然环境。果味丰富，馥郁平衡。完美发挥了勃艮第霞多丽的特色。是一款热情浓烈，激发人们探险欲望的酒。

Locust tree bloom nose with a touch of vanilla coming from new oak barrels. Limpid light green gold robe. The attack is nervous, but the final is round, the vineyard expresses itself. Sweet in the mouth and very well-balanced. It is an amazing expression of Chardonnay and an impetuous joyful wine made to ride the dragon!

HAUTES-CÔTES DE NUITS

“Les Plançons”

Domaine Patrick Hudelot

夜山坡高地 “莱斯-普朗颂”

派崔克-余得乐 酒侯

原产地命名 – Appellation

夜山坡高地AOC。城堡原装。白葡萄酒

Hautes-Côtes de Nuits AOC. Bottled at the property. White wine

地理位置 – Location

夜山坡高地西部。海拔400米。(特殊的地理位置促使葡萄园的夏夜格外清凉，赋予了此处葡萄浓烈的口感与芳香)

On the west coast of the Côtes de Nuits, altitude of 400 m (this vineyard has cooler summer nights giving some liveliness and body to the wine)

葡萄原料 – Vine

霞多丽，葡萄树平均树龄30年(生产顶级霞多丽的理想树龄)

Chardonnay; average age of the vineyard: 30 years (ideal age to produce some excellent typical Chardonnay)

土壤 – Soil

干燥的侏罗灰岩。(独特的土壤环境导致葡萄的生长极其困难，存活下来的均为优质葡萄)

Very dry calcareous Jurassic soil (difficult for the vine but giving excellent wines)

葡萄园 – Vine growing

葡萄天然栽培AB标签

Biological vine growing label (AB)

年份 – Vintages available to buy

2010 12.5 度 12.5°

发酵 – Vinification

一部分不锈钢桶发酵，一部分橡木控温桶发酵。

Half of the must in stainless steel barrels, second half in oak barrels, in controlled temperature

熟成 – Maturation

半成新的法国橡木桶贮存8个月

8 months in French oak barrels, 50% of which are new