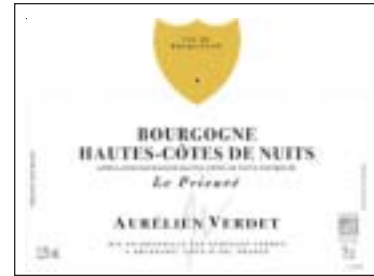


**Aurélien Verdet
Arcenant**

**Burgundy
Côte de Nuits**



producer overview

Aurélien Verdet has been well-schooled from a young age; his father Alain, one of the very first vine growers in Burgundy to go organic in 1971, has passed on to his son the valuable lessons of raising vines in balance with nature. Aurélien, eager to carry on the philosophy, is quickly establishing a name for himself and raising the profile of his domaine with his confidently crafted wines earning the attention of merchants, importers and critics at home and abroad

Winner of the prestigious 2008 GJPV award (*Groupe des Jeunes Professionnels de la Vigne*) for best young talent in all the Côte de Nuits, Aurélien is a busy man. Totalling 12 hectares, he works his own organic parcel in the vineyards above the village of Arcenant, from which comes his Hautes Côtes de Nuits bottling, *Le Prieuré*, in addition to farming fruit from many exceptional parcels between the communes of Nuits-Saint-Georges to Gevrey-Chambertin, from which he has earned extended contracts with landowners. In 2009 he completed work on his own winemaking facility in Arcenant.

While only his Hautes Côtes de Nuits parcel is certified organic he farms all his other parcels along the Côte with the same philosophy which governs his work in Arcenant: he does not introduce any chemical treatment into the vineyards, plows the rows to aerate the soil and remove grasses which compete with the vine for precious resources, green harvests to reduce yields and promote uniform ripening and harvests by hand. At the cuverie the fruit goes through 5 days of cold maceration before a traditional cuvaision of 12-15 days in glass lined cement tanks. Aging lasts approximately 14 months, with new oak employed between 25% and 33% on the village and 1er Cru wines.

Tasting through the range of wines it is difficult to find fault. From his Hautes Côtes de Nuits to his village wines and 1er Cru bottlings, allowing for the differences of origin, similar themes repeat: vibrant fruit, cherry, red and black, alongside earthy notes and expressions of *terroir*, tension between highs and lows, brightness next to structure and length. On the palate, silky, plush and approachable even in their youth and demonstrating remarkable balance, elegance and finesse. There is simply nothing not to love about these wines and the innate skill of this confident, talented young winemaker and imagine the work he will do in the years to come.

hautes côte de nuits, le prieuré

Certified Organic by Ecocert

total annual domaine production

30000 bottles

nuits-saint-georges

from the parcel la charmottes north of the village

vosne-romanée

from the parcels of les barreaux as well as la colombière

chambolle-musigny

from the parcel of les bussières at the northern edge of the commune

morey saint-denis

two parcels, most of it coming from a vineyard on the route de vergy

These 1er cru bottlings come from the northern section of Nuits-Saint Georges, neighboring Vosne-Romanée.

nuits-saint-georges, les damodes, 1er cru

nuits-saint-georges, la richemone, 1er cru

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