



THE VINTAGE

2020 is a solar vintage yet the wines show a lot of freshness. The yields are low but the quality is excellent with a perfect degree of ripeness. The harvest was early in the year under scorching weather and came to an end on September 1st. Our Côte de Nuits wines have a beautiful typicity: they are concentrated, floral and fresh with all the finesse of their grape variety.



APPELLATION DESCRIPTION

The "Les Fuées" parcel is situated in the North of the village, just after Bonnes-Mares Grand Cru.

Exposition : East, South-East

Soil : Clay-limestone

Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 0 ha 18 a 97 ca - [0,47 Acres]

Years the vines were planted : 1944, 2011



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 16 months in French oak barrels (40-50% new oak and 50-60% one-wine barrels) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



TASTING

Intense ruby red hue. The nose reveals intense and complex aromas of ripe fruits underpinned by a touch of smoke and spice. The smooth attack gives way to a full-bodied, elegant palate.

Serve with : Feathered game, pheasant, deer, wild boar, veal sweetbreads

Serve at : 14°C to 16°C

Cellaring Potential : 10 to 12 years