

SITUATION

Côte de Nuits

LEVEL

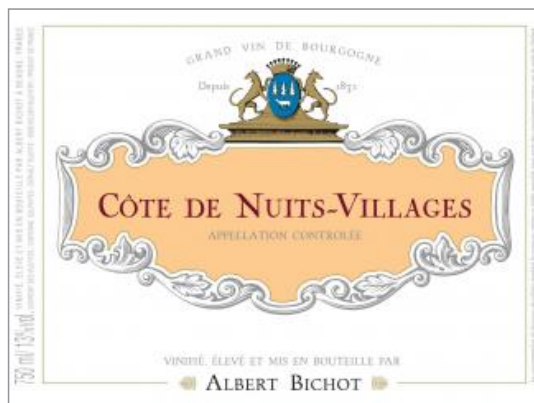
AOC Village

COLOUR

Red

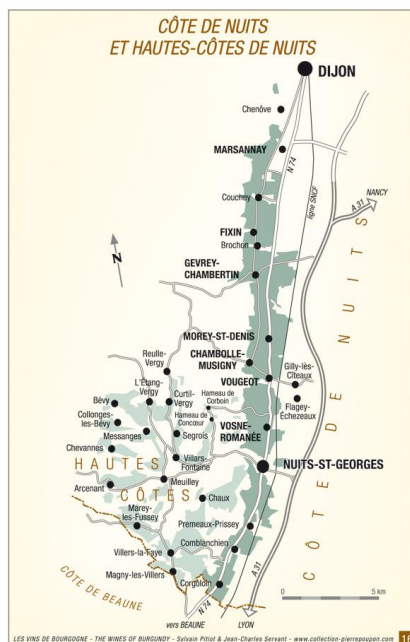
VARIETAL

Pinot Noir



VINEYARD AND TERROIR

From villages situated on the north and south parts of the Côte de Nuits. The clay-and-limestone soils cover a upper and mid-Jurassic bedrock. The grapes mainly come from vineyards located around the villages of Brochon (neighbouring village to Gevrey-Chambertin) and Corgoloin-Comblanchin (next to Nuits Saint Georges).



KNOW-HOW AND CONVICTIONS

Work on the vines

Our approach to viticulture on our estates serves as a reference for our partnership winemakers. Their vines are monitored by our teams with the same rigour as our own. This long-term partnership enables us to set precise objectives with the winemakers, particularly regarding the health of the vines, yields and grape maturity during the harvesting period.

Vinification

The grapes are handpicked in 25-kg crates. They are sorted once they arrive at the winery and are gravity-fed into tanks. Vinification is carried out according to Burgundian tradition. Maceration and fermentation lasts for 20 to 28 days in conical oak vats. Controlling temperatures allows us to work on different aspects of the wine. First we bring out the fruit of the Pinot Noir grape at temperatures of between 10° and 14°C and then increase temperatures to 20° - 30°C to develop body and tannins. Daily punching of the cap is adapted to each phase of the maceration and extraction processes. During devatting, careful attention is given to pressing which is done very gently and is guided by tastings to ensure that we extract only the highest quality tannins. Our vinification method aims above all at preserving the balance, harmony and expression of these great terroirs.

Ageing

Not only does barrel-ageing lend aromas to the wine, but the porosity of the wood lets just the right amount of oxygen in to allow the wine to mature. This wine was oak barrel-aged for 14 to 16 months in the estate's cellars (15 to 20% new oak). The diverse origins of the barrels (the Tronçais, Allier and Vosges forests), their particular degree of toasting and their age all contribute to our quest for bringing out the aromatic complexity that this special terroir has to offer.

PLEASURE AND SHARING

Tasting notes

With its beautiful ruby red robe with cherry red reflections, our Côte de Nuits Village has a pleasant nose of fruity Pinot with a light smoky background. The mouth is well-structured with supple and well-blended tannins which nicely combine with the redcurrant and raspberry aromas followed by a hint of liquorice.

Serving suggestions

This Côte de Nuits Villages can accompany meat cooked in sauce - especially red wine sauces - as well as game and mild to medium cheeses. Also recommended with marinated meat dishes and "oeufs meurette", the typical Burgundy speciality.

Serving and keeping

Serve at 17°C (62°F)

Laying: Drink now or lay 3 to 5 years.