



CÔTE DE BEAUNE | 100% PINOT NOIR | VILLAGE

PRESENTATION OF THE APPELLATION

Linking the Côte de Nuits and the Côte de Beaune, the Montagne de Corton signals a change in the landscape. Between 200 and 300 metres above sea level, the soil is reddish brown with a lot of siliceous nodules and flinty limestone debris. The northern part tends to produce softer, fruity wines, while the southern wines are typically more solid and structured.

TASTING: fine, smooth, distinguished

Food pairings: Game in sauce, pan-fried ceps

Potential and cellaring advice: 3 to 10 years. Serving temperature: 16°C

VINEYARD

- Surface: 2,14 ha
- Exposition: East
- Year of planting: 1943-1945
- Soil and Subsoil: Brown clay and marl soils, under the Corton hill
- Density of planting: 10,000 vines/ha
- Soil cultivation: Spontaneous grassing / tillage of the vine row with inter-vine blades

WINE

- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 15 months, 30% new barrels
- Production: 10 000 bottles

CÔTE DE BEAUNE 2021 (RED)

The 2021 vintage was marked by frost in April which severely impacted the future harvest. It was also a rainy year and globally cooler than recent trends. Fortunately, the lull in June allowed flowering to take place unhindered and véraison was good thanks to fine weather from mid-August onwards. Winemakers who worked hard to the very end sorting the grapes both in the vineyard and in the winery, have produced fine wines reminiscent of older vintages, with degrees close to those of the 1990s. In the end, the 2021 vintage offers lively wines with delicate aromas. This vintage also stands out from previous ones on the Côte de Beaune. The wines are precise, with a character that is all about intensity and fruit. Red berries combined with notes of blond tobacco and spices bring a delicious gourmet touch. The mouth is smooth and corpulent, and retains its vigor, while relying on some beautiful silky tannins. It also has great finish and length. To be enjoyed in a few years' time.