



CÔTE CHALONNAISE | 100% PINOT NOIR | RÉGIONAL

PRESENTATION OF THE APPELLATION

In 2017, the producers of the Régionale appellation "Bourgogne", located in Côte de Beaune and Côte de Nuits, obtained the additional mention "BOURGOGNE CÔTE D'OR". This name is reserved for red and white still wines produced within the 40 villages in Côte de Beaune and Côte de Nuits. The vines of the Bourgogne Côte d'Or appellation extend across an area 65km long and between 1-2km wide, from Dijon to the Maranges.

TASTING: strong and classy

Food pairings: Grilled beef

Potential and cellaring advice: 2 to 5 years. Serving temperature : 14°C

VINEYARD

- Density of planting: 10 000 vines / ha

WINE

- Vinification: 5 to 7 days of cold pre-fermentation and two weeks maceration with pumping over twice a day.
- Aging: 12 month in oak with 15% new oak

CÔTE CHALONNAISE 2022 (RED)

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

Red of Côte Chalonnaise in 2022 is another landmark vintage, thanks to the perfect ripeness and good quality of the grapes. The wines are richly aromatic, with floral scents inextricably associated with fruity aromas. Balanced and magnificently structured, their long finish is impressive. Already very enjoyable, they can be appreciated for many years to come.