



## BOURGOGNE CÔTE D'OR "PRESSONNIER" 2021

### CÔTE DE NUITS | 100% PINOT NOIR | RÉGIONAL

#### PRESENTATION OF THE APPELLATION

The Burgundy Côte d'Or vineyard is 65 kilometres long and one to two kilometres wide, stretching from Dijon to the Maranges. Geographically, the Côte d'Or includes the Côte de Beaune and the Côte de Nuits. The vineyard is on land made up of ancient alluvial deposits: scree and clayey colluvium, clayey alluvium and gravel at the end of the valleys

#### TASTING: lively and distinguished

Food pairings: Skewers of duck à l'orange

Potential and cellaring advice: 2 to 5 years. Serving temperature: 16°C

#### VINEYARD

- Surface: 1,22 ha
- Exposition: East
- Year of planting: 1978
- Soil and Subsoil: Plot at the bottom of the Gevrey-Chambertin hillside on clay soil
- Density of planting: 10 000 vines / ha
- Soil cultivation: Spontaneous grassing / mowing

#### WINE

- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 14 months, 15% new barrels

### CÔTE DE NUITS 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. The Côte de Nuits seems to have done relatively well out of this vintage. The wines offer an astonishing aromatic diversity, and aromas of red and black berries combine with some floral scents and spicy notes. Their vigor and high-quality tannins make them particularly lively in the mouth, with a finish that is still a little closed. This is a classic vintage that will reveal some magnificent surprises over time.