



BOURGOGNE CÔTE D'OR "PRESSONNIER" 2022

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 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.

The wines will wow you with their lively colour. The highly complex bouquet combines aromas of blackberry, blueberry and blackcurrant with floral scents of peony and violet. On the palate, spices underscore the silky, high-quality tannins. Ample, full-bodied and beautifully fresh, these wines are a perfect example of their type, with real ageing potential.