



BOURGOGNE CÔTE D'OR "PRESSONNIER" 2023

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 2023

That's the great thing about this vintage - despite unstable weather conditions over the summer, the end result is stunning. Pinot Noir proved, once again, that it is king of the grape varieties. After a rigorous sorting process, facilitated by high yields, some very fine juices were extracted, with a great variety of aromas.

The 2023 vintage in Côte de Nuits has yielded some exceptional red wines. In areas where optimal ripeness was achieved under favorable conditions, these wines showcase expressive profiles. They boast intense fruit notes, particularly berries and black fruits, complemented by delicate hints of peony and subtle spices. On the palate, they present a rounded character, occasionally with a slight tartness. Their well-defined tannic structure and notable body contribute to a pleasing finish with impressive length. These fine-quality wines will undoubtedly reveal their full potential after a few years of aging, typically around 4 to 5 years.