



CÔTE DE BEAUNE | 100% PINOT NOIR | RÉGIONAL

PRESENTATION OF THE APPELLATION

This appellation overlooks the Côte de Beaune from the west, from Maranges to Ladoix-Serrigny. The vines at the foot of the limestone cliff benefit from sunny slopes. The substratum is dominated, especially in the south, by marl formations. The slopes, which are sometimes very steep, are frequently covered with limestone scree inherited from the Bajocian cliffs.

TASTING: generous and juicy

Food pairings: Roast beef and spring vegetables

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

VINEYARD

- Surface: 0,75 ha
- Exposition: East Altitude 400 metres
- Year of planting: 2002
- Soil and Subsoil: Plateau on very stony limestone soil
- Density of planting: 9 000 vines / ha
- Soil cultivation: Harrowing in the autumn / Light ploughing during the summer to clear flora from the vine row

WINE

- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 12 months in oak with 10% new barrels

CÔTE DE BEAUNE 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 deep ruby-red wines have developed aromas of red berries, dark berries and spices. Raspberry, strawberry and Morello cherry rub shoulders with blackberry, blackcurrant and tobacco. Perfectly balanced on the palate, they are dense and full-bodied, but thanks to the quality of their tannins, they remain supple and delicious. With 2022, Côte de Beaune signals a vintage of the highest quality.