

CÔTE DE NUITS | 100% PINOT NOIR | PREMIER CRU

**PRESENTATION OF THE APPELLATION**

Formerly attached to Cîteaux Abbey, Chambolle-Musigny has two superb Grands Crus: Bonnes-Mares, forming a link with Morey-Saint-Denis and Musigny, above Clos de Vougeot. Numerous cracks in the hard limestone allow the vines' roots to seek nourishment in the Jurassic subsoil.

**TASTING: depth and grace**

Food pairings: Beef fillet with Epoisses sauce

Potential and cellaring advice: 5 to 15 years. Serving temperature: 16°C

**VINEYARD**

- Surface: 0,28 ha
- Exposition: East
- Year of planting: 1960
- Soil and Subsoil: Close to the parent rock, shallow soil. Numerous cracks in the hard limestone allow the vines' roots to seek nourishment in the Jurassic subsoil. Blocks of stone and gravel ensure good drainage
- Density of planting: 9 000 vines / ha
- Soil cultivation: Harrowing in the spring / Between-the-vine blades during the summer

**WINE**

- Vinification: 5 to 7 days of cold pre-fermentation, 25% whole grapes. Two weeks of maceration with twice-daily pumping over
- Aging: 18 months, 30% 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.

*#naturellementhardi*

