

CÔTE DE NUITS | 100% PINOT NOIR | VILLAGE

**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: smooth and silky**

Food pairings: Duck breast with green peppercorn sauce

Potential and cellaring advice: 3 to 10 years. Serving temperature: 16°C

**VINEYARD**

- Surface: 0,58 ha
- Exposition: East
- Year of planting: 1981-1984
- Soil and Subsoil: Shallow brown soil, on parent rock consisting of Bajocian crinoidal limestone
- Density of planting: 10 000 vines / ha
- Soil cultivation: Spontaneous grassing / tillage of the vine row with inter-vine blades

**WINE**

- Harvest date: 29/08/20
- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 18 months, 30% new barrels
- Production: 3000 bottles

**CÔTE DE NUITS 2020 (RED)**

2020 will remain in the memory for many reasons. Not only was it the year of lockdowns and pandemic; it was also a unique and very satisfactory vintage in Bourgogne. This vintage was an historically early one, from budburst right through to harvest. The hot and sunny weather also ensured the grapes were bursting with health on the vines. Even more surprisingly, tasting has confirmed that despite the high temperatures and almost constant drought conditions, in addition to their rich aromas, the wines are also revealing a freshness that is as unexpected as it is remarkable. The colors are deep red, the uncommonly intense nose is marked by richly fruity notes. Black cherry, blackberry, blackcurrant, cocoa, and licorice mingle with delicate scents of rose, peony, violet and sweet spice. On the tongue, they demonstrate impressive concentration whilst remaining extremely smooth. With great body and a magnificent tannic structure, these wines are promised a dazzling future.

*#naturellementhardi*

