Philippe le Hardi
Duc de Bourgogne

CÔTE DE NUITS | 100% PINOT NOIR | VILLAGE

PRESENTATION OF THE APPELATION

For travellers coming from Dijon, Gevrey-Chambertin is where Bourgogne's Elysian Fields begin. This village forms a kind of guard of honour to a set of fabulous Grands Crus whose crown jewels are Chambertin and Clos de Bèze. The appellation dates from September 1936. The village of Brochon is an extension of Gevrey-Chambertin, sharing the same characteristics. The Pinot Noir is at its peak performance here.

TASTING: juicy and powerful

Food pairings: Beef rib grilled over vine cuttings
Potential and cellaring advice: 3 to 7 years. Serving temperature: 16°C

VINEYARD

- Surface: 1,61 ha
- Exposition: East
- Soil and Subsoil: Clay-limestone soils characterized by the presence of the alluvial fan from the Lavaux Valley
- Density of planting: 10,000 vines/ha
- Soil cultivation: Spontaneous flora between rows / Maintenance of row of vines by harrowing or inter-vine blades

WINE

- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 15 months, 20% new barrels

CÔTE DE NUITS 2019 (RED)

2019 was a year of great contrasts. It brought plenty of stress, with some tense moments, yet the harvest went smoothly and the end results were fabulous. It was hot and dry, but the wines nonetheless reveal a vigor that is already delighting fans of Bourgogne wines. The reds from the Côte de Nuits have an impressively expressive nose and offer real harmony in the mouth. Their aromatic range is extremely rich and varied, with intense notes of red and black fruit mingling with delicate floral aromas, the whole wrapped up in subtle spicey notes with raspberry, morello cherry, blueberry, blackcurrant, rose, peony, and violet. In the mouth, they are no less impressive: Concentrated and beautifully structured, they are simply dazzling. With smooth and yielding tannins, their silky finish is already very pleasant. We expect them to evolve very well over the next few years.

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