

CÔTE DE NUITS | 100% CHARDONNAY | VILLAGE

**PRESENTATION OF THE APPELATION**

Coming from Dijon, this is where the Burgundy "Champs Elysées" begins! At an altitude of between 280 and 380 metres, the Premiers Crus occupy the upper part of the Côte; the Village Appellation then extends over the brown calcic and brown limestone soil. The vines benefit from marl covered with scree and red alluvium from the plateau.

**TASTING: explosive and powerful**

Food pairings: Steak tartare with Piedmont hazelnuts

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

**VINEYARD**

- Surface: 0,14 ha
- Exposition: East
- Soil and Subsoil: Near the alluvial fan, a fault that occurred during the periglacial period, the soil consists of limestone and marl
- 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**

- 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: 600 bottles

