

CÔTE DE NUITS | 100% PINOT NOIR | VILLAGE

PRESENTATION OF THE APPELLATION

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

- 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

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.

