

CÔTE DE NUITS | 100% PINOT NOIR | 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 fruitiness

Food pairings: Fresh baguette and parsleyed ham

Potential and cellaring advice: 3 to 7 years. Serving temperature: 16°C

VINEYARD

- Surface: 0,12 ha
- Exposition: East
- Soil and Subsoil: Soil characterized by deposits of silt and clay
- 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: 01/09/20
- Vinification: 100% whole bunches, three weeks of maceration with pumping over twice a day
- Aging: 15 months, 20% new barrels
- Production: 600 bottles

