

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 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

