

CÔTE DE BEAUNE | 100% PINOT NOIR | VILLAGE

**PRESENTATION OF THE APPELLATION**

In Savigny, altitude varies from 250 to 400 metres. The lower slopes consist of alluvia from the Rhoin. Higher, the geology is that of the Hill of Corton. At the Pernand-Vergelesses end, exposure is southerly and the soils are gravelly with a scattering of oolitic ironstone. Lower down, the red-brown limestone becomes more clayey and pebbly. Opposite, the slope faces East and the limestone soils include some sand.

**TASTING: gourmet, elegant and fruity**

Food pairings: Glazed poultry

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

**VINEYARD**

- Surface: 1,52 ha
- Exposition: South-east
- Year of planting: 1973
- Soil and Subsoil: clayey and pebbly with red-brown limestone
- Density of planting: 9000 pieds/ha
- Soil cultivation: Spontaneous grassing / tillage of the vine row with inter-vine blades

**WINE**

- Harvest date: 01/09/2022
- Vinification: Selected and destemmed. Cold pre-fermentation during 4 days. Some pushing down and then pumping over for 3 weeks of maceration.
- Aging: 16 month in oak with 20% new oak
- Production: 2000 bottles

**CÔTE DE BEAUNE 2022 (RED)**

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

The deep ruby-red wines have developed aromas of red berries, dark berries and spices. Raspberry, strawberry and Morello cherry rub shoulders with blackberry, blackcurrant and tobacco. Perfectly balanced on the palate, they are dense and full-bodied, but thanks to the quality of their tannins, they remain supple and delicious. With 2022, Côte de Beaune signals a vintage of the highest quality.

*#naturellementhardi*

