



## CÔTE DE NUITS | 100% PINOT NOIR | VILLAGE

### PRESENTATION OF THE APPELLATION

The plots growing the communal appellation lie either at the top of the slope or at its foot on either side of the Grand Cru Climats and in some cases reaching the same altitude. The soils are limestone mixed with clayey marls. Depth of soil varies from some tens of centimetres to 1 metre deep. The exposure is easterly. The appellation is 150.54 ha (including 54.24 ha Premier Cru)

### TASTING:

Food pairings: poultry, lamb

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

### VINEYARD

- Exposition: East
- Soil and Subsoil: Limestone mixed with clayey marls.
- Density of planting: 9 000 vines / ha

### 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 oak
- Production: 900 bottles

### CÔTE DE NUITS 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 wines will wow you with their lively colour. The highly complex bouquet combines aromas of blackberry, blueberry and blackcurrant with floral scents of peony and violet. On the palate, spices underscore the silky, high-quality tannins. Ample, full-bodied and beautifully fresh, these wines are a perfect example of their type, with real ageing potential.