

Côte de Beaune-Villages

Varietal: Pinot Noir / **Appellation:** Côte de Beaune-Villages / Rouge
Level: Village

TASTING NOTES AND PAIRINGS

This wine, with its clear garnet red color, offers a nose of red fruits (raspberry) and a subtle vegetal touch. Delicious and crisp on the palate, it seduces with its frankness and light oakiness, perfect with rabbit in mustard sauce, grilled lamb skewers or ratatouille with ricotta and basil. Serve at 16-18°C.

OUR VINEYARD

Located at the foot of the hill of Corton, these vineyards are at an altitude of 250 meters, on a gentle slope. The average age of the vines is 40 years. The soil is clay-limestone on chailles (limestone pebbles). These chailles provide these relatively fertile soils with good drainage, favoring the early ripening and maturation of the grapes.

VINIFICATION AND AGEING

Hand-harvested. Strict sorting of the grapes upon arrival at the winery. 100% destemming. Vatting in stainless steel vats. Alcoholic fermentation with alternating pumping over and punching down. Racking and pressing of the marc. Aging: one part in French oak barrels, the other part in stainless steel vats for at least 8 months, before bottling.

