

Pinot Noir from the Côtes border. The energetic and vibrant fruit of youth from a centuries-old terroir.

HÉRITAGE

Côte de Nuits-Villages

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

TASTING NOTES AND PAIRINGS

With its beautiful garnet colour, this wine offers a delicious nose of red fruits (strawberry and raspberry). Dense and supple on the palate, it reveals slightly woody notes, brought about by ageing in oak barrels. Served between 14 and 16°C, it pairs perfectly with braised beef in sauce, rib steak or lentils simmered with carrots and herbs. It even goes well with a strong cheese such as Époisses!

OUR VINEYARD

Our Côte de Nuits-Villages (100% Pinot Noir) is made exclusively from young vines, averaging 40 years old, planted on brown limestone soil. Facing south-east, they are located on a synclinal relief conducive to drainage and a bright and airy microclimate.

VINIFICATION AND AGEING

Hand-picked grapes. Rigorous sorting of grapes upon arrival at the winery. 100% destemming. Vatting in stainless steel vats. Alcoholic fermentation with alternating pumping over and punching down. Devatting followed by pressing of the marc. Aged in French oak barrels for at least 10 months before bottling.

AWARDS

Bourgogne Aujourd'hui: 15/20 for the 2021 vintage.

