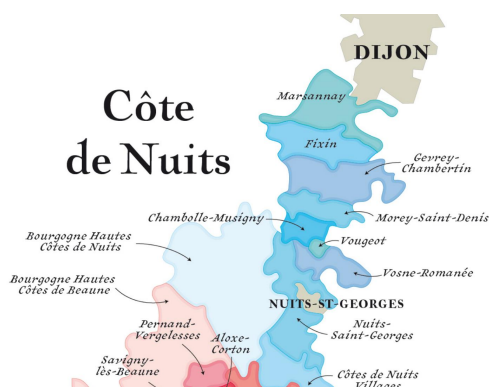


Côte de Nuits



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Clay-limestone soils.

PRESENTATION

It is in Côte d'Or, at the heart of the Burgundy wine region, that the most prestigious wines of the area are produced. In order to highlight these exceptional terroirs, the complementary geographical denomination "Côte d'Or" was created in 2017. The wines of the Bourgogne Côte d'Or appellation are subject to stricter production conditions than those of the Bourgogne appellation (lower yields, same planting density as for village appellations, plots located exclusively on the Côte de Beaune and the Côte de Nuits). This cuvée is a blend of meticulously selected plots on the outskirts of the villages of the Côte de Nuits renowned for their great red wines (Nuits-Saint-Georges, Chambolle-Musigny, Marsannay...). The richness of the terroirs combined with very careful winemaking and aging give birth to an elegant, gourmet, and harmonious wine.

WINEMAKING/AGEING

Hand-picked grapes, sorting upon arrival in the winery. Fermentary maceration in thermoregulated wooden vats for 18 to 21 days. Aging in oak barrels (15 to 20% new barrels) for 10 to 12 months.

TASTING

Elegant bouquet with scents of red and black berries (raspberry, blackcurrant...). Silky and indulgent on the palate, it has a soft and balanced foundation leading to a delicately scented finish.

SERVING

Serve at 14-15°C. Enjoy young on the fruit or keep for 3 to 5 years.

FOOD PAIRINGS

Roasted or braised red and white meats. Moderately strong cheeses.

