

CHANSON

En Bourgogne depuis 1750



Côte de Nuits Villages

Côte de Nuits Villages 2017



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : Selected plots of vineyards in Côte de Nuits, mostly Fixin, Brochon, Premeaux, Comblanchien et Corgoloin.

The Vintage 2017 : After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms épisodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Dark ruby colour. Intense aromas of red berries and red plum on a hint of vanilla. Well balanced. Well integrated tannins. Long aftertaste.

Food pairing : To be enjoyed with warm starters, white and red meat, matured cheese (Epoisses, Langres).