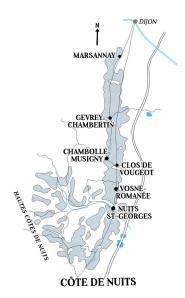


En Bourgogne depuis 1750



## Côte de Nuits Villages

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**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 températures 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).

