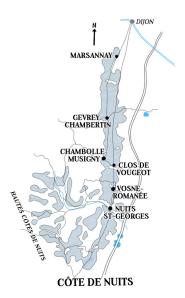


En Bourgogne depuis 1750



Côte de Nuits Villages

Côte de Nuits Villages 2018

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 2018: After a rainy winter, a heat wave in April followed by a cold period in May, the weather settled down in Burgundy with warm temperatures in June. Summer was warm and dry. It was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started in the last days of August with an excellent maturity 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: Bright ruby colour. Intense aromas of ripe cherries and red plum on a hint of liquorice. Well balanced and complex. Tight texture. Well integrated tannins. Long aftertaste.

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

