

En Bourgogne depuis 1750



CÔTE DE BEAUNE

Monthelie Premier cru Clos Gauthey

Monthelie 1^{er} Cru le Clos Gauthey 2021

Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : Monthelie is a small village on the side of the hill which shelters Volnay as well. The Clos Gauthey is located in the heart of the appellation.

The Vintage 2021 : After a winter characterized by marked variations in temperature and a summer like weather spring, A sudden and intense frost fell upon Burgundy early April and severely hit the buds that had formed on the vine. The months that followed were a succesion of rainy and warm episodes. During summer there were warm and humid periods and the harvest started at Chanson on September 15, under a bright sunshine. The red wines have a good colour. They give off floral fragrances and a beautiful fruit expression but the volumes produced are quite low.

Tasting : Bright ruby colour. Intense aromas of ripe red berries (cherry, strawberry and raspberry) on a hint of spice and vanilla. Wellstructured and well-balanced. Finely woven and delicate texture. Wellcrafted tannins on a subtle oak note. Long finish with mild spices notes.

Food pairing : Red meat grilled or en sauce, game and all sorts of cheeses, especially our local cheeses like Epoisses, Citeaux and Langres.

