

En Bourgogne depuis 1750



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 succession 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. Well-structured and well-balanced. Finely woven and delicate texture. Well-crafted 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.

