

CÔTES DE NUITS VILLAGES

While the Côte de Nuits Villages appellation covers 5 villages to the south and north of Nuits-Saint-Georges (Corgoloin, Comblanchien and Prisse, then Brochon and Fixin), the parcel selected, 'Aux Montagnes', is located solely in the commune of Comblanchien, to the south of Nuits-Saint-Georges. The soil here is very stony, brown clay but well drained, on a layer of Pliocene limestone. The sloping hillside faces east.

Vinification and ageing: 40% whole grapes. Maceration for 3 weeks. Gentle punching of the cap and alternating pumping over. Aged for 16 months. No new barrels. Light filtration and bottling according to the lunar calendar.

Tasting notes: In this little-known Côte de Nuits appellation, the wines are silky, with an assertive 'Côte de Nuits' structure but more rustic tannins than their Nuits neighbours. The wine is sunny and ripe, with lovely black fruit aromas. On the palate, the tannins are supple, the aromas of jammy fruit combine with a light woodiness and a floral touch to support the length. A fine acidity balances this generous palate, to be enjoyed with Orloff-style veal, roast Bresse chicken or mature Cantal cheese.

Grape variety: 100% Pinot Noir

Average production: 900 bottles.

Optimum ageing potential: 2 to 8 years

Certified Organic Farming

