

CÔTE DE NUITS VILLAGES BLANC 2020

Our selected parcel, "Aux Montagnes", is located in the commune of Comblanchien, south of Nuits-Saint-Georges. The soil on this terroir is very stony, brown clay but well drained, on a layer of Pliocene limestone. The slope is steep, with good exposure to the east. The vines are grown using organic methods. No synthetic herbicides or pesticides are used.

Vinification and ageing: Static cold settling, followed by barrel fermentation. Aged 12 months without stirring in old barrels. Gentle filtration and bottling according to the lunar calendar.

Tasting notes: The nose is rich, with ripe fruit, brioche and floral notes that add complexity. The palate is full-bodied yet fresh, with a typically chalky finish. Enjoy with fresh goat's cheese, white meat with cream sauce, fillet of pollack with beurre blanc, etc.

Grape variety: 100% Chardonnay

Average production: 1300 bottles.

Optimum aging: 1 to 5 years.

Alcohol content: 13% vol.

Total SO₂: <80mg/l (maximum permitted 150mg/l)

Acidity vol: <0.40g/l (maximum permitted 0.98g/l)

Certified Organic Agriculture

