

## CÔTE DE NUITS VILLAGES ROUGE 2021

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. On this terroir, the soil is very stony, brown clay but well drained, on a layer of Pliocene limestone. The slope is steep, with good exposure to the east.

Vinification and ageing: 20% whole harvest. Maceration for 3 weeks. Delicate punching down and alternate pumping over. Aged 16 months, of which 12 in old 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 the neighboring Nuits. The wine is sunny and ripe, with lovely black fruit aromas. On the palate, the tannins are supple, jammy fruit aromas combine with a light woodiness and a floral touch to sustain the length. A fine acidity balances this generous mouthfeel, to be enjoyed with Orloff-style veal, roast Bresse chicken or mature Cantal cheese.

Grape variety: 100% Pinot Noir

Average production: 1196 bottles.

Optimum aging: 2 to 8 years

Alcohol: 12.5% vol.

Total SO<sub>2</sub>: <50mg/l (maximum permitted 100mg/l)

Acidity vol: <0.60g/l (maximum permitted 0.98g/l)

Certified Organic Agriculture

