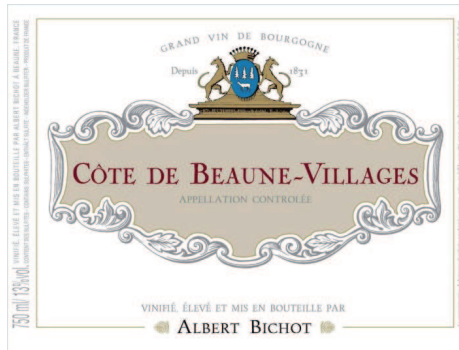


CÔTE DE BEAUNE-VILLAGES



Côte de Beaune

The vineyard:
 Calcareous clay soil

100 % Pinot Noir

Vinification:
 Temperature-controlled conical oak vats
 20 to 28 days

AOC Village

Ageing:
 100 % oak barrels
 15 to 20 % new oak
 14 to 16 months

This appellation gets its name from the fact that the grapes that go into its making come from the different villages in central Burgundy's Côte de Beaune. The vines are planted on both hillsides and foothills in calcareous clay soil, facing east-southeast. These are all factors that favour good exposure to the sun and good soil drainage.

Tasting notes

Our Côte de Beaune Villages has a very slightly woody nose with a few smoked notes, fruity aromas of strawberry and redcurrant and a finish reminiscent of liquorice. Boasting very pleasing roundness, this wine is endowed with fine tannins and good structure. The finish is both harmonious and elegant.

Food/wine pairing

Ideal with red meats, small game and fine cheeses.

Serving and cellaring

Serve between 14°C and 16°C. (57°F - 60°F)

This wine may be enjoyed now or laid down for 3 to 5 years or more.