



Bourgogne Côte D'Or 2022

6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Bourgogne

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

pH

3.48

Total Acidity

5.57 g/l

Tasting Guide



Tasting note printed

14/12/2025

Winemaker Notes

The colour is relatively deep and the nose reveals intense aromas of cherries and dark berries. Half of the wine for this cuvee was matured in barrel, lending the blend refined notes of spice and toast. The tannins are fine-grained and elegant, and the finish is long and juicy.

Vineyard

The Bourgogne Côte d'Or is made from grapes grown only in the Côte. The blend may vary from one vintage to another : grapes from regional appellation blended with grapes from villages Côte d'Or villages.

Winemaking

Following traditional vinification, all the parcels are blended and aged for 8 to 10 months in a combination of oak barrels from our cooperage and in stainless steel vats, before bottling.

Vintage

The winter of 2021-2022 saw alternating mild and colder periods, with a dry spring that raised concerns about frost, but the vines were protected as their growth cycle was a week behind 2021. While temperatures in April were slightly above average, a few frost nights in early April caused minimal damage due to the delayed budbreak. Rain in May accelerated the growth cycle, and by June, abundant rainfall helped maintain vegetative growth. Despite enduring four heatwaves in summer, the vines showed resilience, with ripening delayed due to high temperatures and dry conditions. Harvest began on 30 August after thundery showers brought relief, signaling a later and more stretched-out harvest compared to 2020.

Food match

Rack of lamb with a herb crust

