



#### Grapes

100% Pinot Noir

#### Region/Appellation

Côte de Beaune

#### Alcohol by volume

13.00%

#### Residual Sugar

0.1 g/l

#### pH

3.61

#### Total Acidity

4.72 g/l

#### Drinking Window

2024 - 2025

#### Tasting Guide

A B C D E  
Light Medium Full

#### Tasting note printed

17/04/2024

# Côte de Beaune Villages 2017

## 12 x Half Bottles 12x37.5cl

### Winemaker Notes

Supple, medium-bodied Pinot Noir showing delicious lifted fruit, made from fine outlying vineyards, together with fruit sourced from the villages of Santenay, Auxey-Duresses, Savigny, Chorey les Beaune and Ladoix.

### Vineyard

Made from outlying vineyards, together with fruit sourced from the villages of Santenay, Auxey-Duresses, Savigny, Chorey-lès-Beaune and Ladoix.

### Winemaking

Fermented in vats for 4 weeks, the wine is then transferred to oak barrels for 15 months ageing before bottling.

### Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

### Food match

Grilled and Roasted Red Meats

A local speciality would be kidneys in a creamy Dijon sauce.

