



Côte de Beaune Villages 2020

12 x Half Bottles 12x37.5cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.42

Total Acidity

6.1 g/l

Drinking Window

2024 - 2026

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

28/04/2024

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.

Food match

Grilled and Roasted Red Meats

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

