

Grapes 100% Pinot Noir

Region/Appellation Côte de Beaune

Alcohol by volume 13%

Residual Sugar less than 2 g/l

pН 3.51

**Total Acidity** 5.69 g/l

**Drinking Window** 2025 - 2029

**Tasting Guide** 





Medium

Full

Tasting note printed 02/07/2025

# Côte de Beaune Villages 2021 6x75cl

### Winemaker Notes

Supple, medium-bodied Pinot Noir showing delicious lifted fruit.

## Vineyard

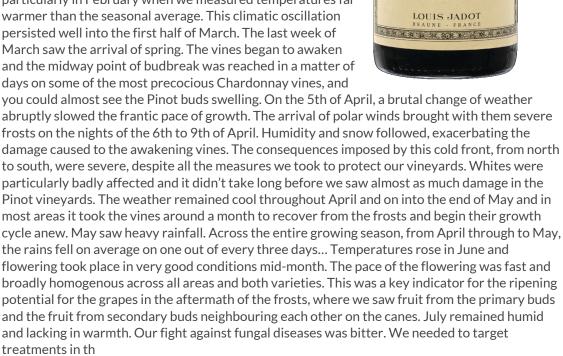
Made from outlying vineyards, together with fruit sourced from the villages of Santenay, Auxey-Duresses, Savigny, Chorey-lès-Beaune and Ladoix.

# Winemaking

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

## Vintage

At the end of 2020 the rainfall was abundant and the reserves of water in the soil over the course of winter exceeded the 30-year norm. Winter temperatures swung back and forth between cold snaps and mild weather, particularly in February when we measured temperatures far warmer than the seasonal average. This climatic oscillation persisted well into the first half of March. The last week of March saw the arrival of spring. The vines began to awaken and the midway point of budbreak was reached in a matter of



#### Food match

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

