



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 days on some of the most precocious Chardonnay vines, and you could almost see the Pinot buds swelling. On the 5th of April, a brutal change of weather abruptly slowed the frantic pace of growth. The arrival of polar winds brought with them severe frosts on the nights of the 6th to 9th of April. Humidity and snow followed, exacerbating the damage caused to the awakening vines. The consequences imposed by this cold front, from north to south, were severe, despite all the measures we took to protect our vineyards. Whites were particularly badly affected and it didn't take long before we saw almost as much damage in the Pinot vineyards. The weather remained cool throughout April and on into the end of May and in most areas it took the vines around a month to recover from the frosts and begin their growth cycle anew. May saw heavy rainfall. Across the entire growing season, from April through to May, the rains fell on average on one out of every three days... Temperatures rose in June and flowering took place in very good conditions mid-month. The pace of the flowering was fast and broadly homogenous across all areas and both varieties. This was a key indicator for the ripening potential for the grapes in the aftermath of the frosts, where we saw fruit from the primary buds and the fruit from secondary buds neighbouring each other on the canes. July remained humid and lacking in warmth. Our fight against fungal diseases was bitter. We needed to target treatments in th

Food match

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



Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune - Villages

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.51

Total Acidity

5.69 g/l

Drinking Window

2025 - 2029

Tasting Guide



Tasting note printed

29/01/2026