



Bourgogne Côte D'Or 2021

2019 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Bourgogne

Alcohol by volume

13.50%

pH

3.49

Total Acidity

5.66322 g/l

Drinking Window

2024 - 2029

Tasting Guide



Tasting note printed

21/07/2024

Winemaker Notes

Harmonious and balanced, with a plump fruitiness and silky texture offset by round, gentle tannins in a wine of medium body and elegant structure.

Vineyard

The wine will be quite complex because of the different grapes origin : Côte de Nuits, Saône et Loire and Irancy will give structure and tannins whilst Hautes Côtes will gives fruitiness.

Winemaking

The various wines are blended after a traditional vinification. Aging lasts 8 to 10 months in oak barrels from our cooperage or in stainless steel vats before being bottled.

Vintage

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

Food match

Grilled and Roasted Red Meats

Rack of lamb with a herb crust

