



# Bourgogne Côte D'Or 2021

## 2020 6x75cl

### Grapes

100% Pinot Noir

### Region/Appellation

Bourgogne

### Alcohol by volume

13.00%

### Residual Sugar

less than 2 g/l

### pH

3.46

### Total Acidity

6.06 g/l

### Drinking Window

2024 - 2028

### Tasting Guide



### Tasting note printed

23/11/2024

### 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

Following traditional vinification, all the parcels are blended and aged for 8 to 10 months in a combination of oak barrels from our cooperage and in stainless steel vats, before bottling.

### Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated yet managing to hold its acidity.

### Food match

Grilled and Roasted Red Meats

Rack of lamb with a herb crust.

