



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

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

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.

