



Bourgogne Côte D'Or 2021

6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Bourgogne

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.52

Total Acidity

5.67 g/l

Drinking Window

2025 - 2028

Tasting Guide



Tasting note printed

24/04/2025

Winemaker Notes

The wine has a beautiful depth combined with great freshness, and intense fruit.

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.

Food match

Perfect with pâté, charcuterie and lots of crusty French bread or rack of lamb with a herb crust.

