



Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

0.1 g/l

pH

3.61

Total Acidity

4.72 g/l

Drinking Window

2024 - 2025

Tasting Guide



Light Medium Full

Tasting note printed

21/07/2024

Côte de Beaune Villages 2017

12 x Half Bottles 12x37.5cl

Winemaker Notes

Supple, medium-bodied Pinot Noir showing delicious lifted fruit, made from fine outlying vineyards, together with fruit sourced from the villages of Santenay, Auxey-Duresses, Savigny, Chorey les Beaune and Ladoix.

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

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

Food match

Grilled and Roasted Red Meats

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

