

Grapes
100% Pinot Noir

Region/Appellation Côte de Beaune

Alcohol by volume 13.50%

pH 3.41

Total Acidity 5.55 g/l

**Tasting Guide** 





Light Medium

Full

Tasting note printed 21/07/2024

# Côte de Beaune Villages 2018 12 x Half Bottles 12×37.5cl

#### 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.

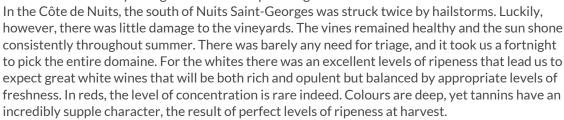
## Winemaking

Fermented in vats for 4 weeks, the wine is then transferred to oak barrels for 15 months ageing before bottling.

## Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised

thunderstorms in July brought with them a sprinkling of rain.



#### Food match

Grilled and Roasted Red Meats

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

