



Côte de Beaune Villages 2020

12 x Half Bottles 12x37.5cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.42

Total Acidity

6.1 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

23/12/2024

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

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 and Chardonnay managed to hold its acidity.

Food match

Grilled and Roasted Red Meats

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

