



# CÔTE DE NUITS - VILLAGES

## « Au Clou »

Climat: Au clou

Grape variety: 100 % Pinot noir

Harvest: Hand-picked

### Ageing potential

Over 5 years

### Food and wine pairings

Cold starters (such as charcuterie), roasted or grilled red meats, and mild cheeses.

### Serving temperature

14° to 16°C.

### Tasting notes

A beautiful, bright ruby red colour.

A fresh, elegant and fruity nose.

On the palate, a supple, powerful and elegant wine with red fruit aromas and a subtle touch of oak.



### Vinification

The grapes are transported in crates from the vineyard to the estate. After passing over the sorting table, the bunches are gently crushed. Maceration takes place with whole bunches, without punching down, using only daily pump-overs to extract the full aromatic and colour potential of the wine. The vatting lasts about 15 days, during which alcoholic fermentation occurs. Pressing is carried out in the purest Burgundian tradition, passed down over generations, using a pneumatic press equipped with the latest technology. The wines are then racked and transferred into barrels.

### Ageing

Aged in oak barrels for 18 to 24 months in our cellars (malolactic fermentation completed). Bottled at the estate.