



# CÔTE DE NUITS - VILLAGES

## « Aux Quartiers »

Climat: Aux Quartiers

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.

The nose is fresh, elegant and fruity.

On the palate, the wine is supple yet powerful and refined, 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 lightly crushed. Maceration takes place with whole clusters, without punching down, using only daily pump-overs to extract the full aromatic and colour potential of the wine. The vatting lasts around 15 days, during which alcoholic fermentation occurs. Pressing is carried out in the pure Burgundian tradition, refined over several generations, using a state-of-the-art pneumatic press. 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.