



CÔTE DE NUITS - VILLAGES

Climat: Le Fourneau, Le Ruisseau

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, brilliant 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 hint of oak.



Vinification

The grapes are transported in crates from the vineyard to the winery. After sorting, the bunches are lightly crushed. Maceration is carried out with whole clusters, without punching down, using only daily pump-overs to extract the wine's full aromatic and colour potential. The vatting lasts around 15 days and includes alcoholic fermentation. Pressing is carried out in the pure Burgundian tradition, passed down over generations, using a state-of-the-art pneumatic press. The wines are then racked and transferred to barrels.

Ageing

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