

CÔTE DE NUITS-VILLAGES 2021

VILLAGE WINE - 100% PINOT NOIR

This wine is an assemblage of villages from the southern end of the Côte de Nuits: Corgoloin, Comblanchien, Premeaux, Brochon, Couchey.

History & Tradition: The name "Côte de Nuits" comes from the town of Nuits-Saint-Georges, like Beaune, the capital of its own Côte (or slope). Soil: clay and limestone.

Viticulture: Plantation density: 10,000 vinestocks/ha in order to extract as much as possible from the terroir and limit the production of each vine stock. Pruning: Guyot. Yield: 46 hl/ha - low on purpose, in order for the grapes to reveal every nuance of the terroir. Grape Supply: grapes and must provided by regular supply partners.

Vinification: Maceration: maceration and vinification take 2 to 3 weeks indigenous yeastsmaceration and fermentation temperatures under total control. Joseph Drouhin seeks total control of the process of extraction; extraction gives colour and substance but should never be detrimental to the finesse and typical character of the wine.

Ageing:

- Type: in barrels (10% in new oak).
- Length: 12 to 15 months.
- Origin of the wood: French oak forests. Throughout the ageing process, decisions are taken only after careful
 tasting evaluation, barrel by barrel.

Tasting note by Véronique Boss-Drouhin - "A delicious red Burgundy, with harmonious flavours. Bright ruby colour. On the nose, intense aromas of wild cherry, liquorice and mild spices, evolving towards notes of undergrowth and mushroom. On the palate, excellent balance between tannin, acidity and "gras" (velvety texture). The aftertaste is reminiscent of little red berries".

Serving Temp: 61-62°F. **Cellaring**: 3 to 12 years.

2021 Vintage: The red wines are delicate. They offer a nice ruby red colour and aromas of fresh and ripe red fruit. This lovely fruity expression is also present on the palate, with notes of cherry or raspberry. The textures are delicate and the tannins very silky.

















