

CÔTE DE NUITS - VILLAGES BLANC

Our selected parcel, 'Aux Montagnes', is located in the commune of Comblanchien, south of Nuits-Saint-Georges. The soil here is very stony, brown clay but well drained, on a layer of Pliocene limestone. The sloping hillside faces east. The vines are grown organically. It is ploughed, with no synthetic herbicides or pesticides.

Vinification and ageing: Static cold settling, followed by fermentation in barrels. Aged for 10 months. No new barrels. Gentle filtration and bottling according to the lunar calendar.

Tasting notes: Full-bodied on the palate, with a lovely minerality. The nose is brioche-like, with notes of citrus fruit and a touch of floral, giving an open, pleasant bouquet. Supple and fresh on the palate, with a typically chalky finish.

Enjoy with fresh goat's cheese, white meat with cream, fillet of pollack with beurre blanc, etc.

Grape variety: 100% Chardonnay

Average production: 1300 bottles.

Optimum ageing potential: 1 to 5 years.

Certified Organic Agriculture

