



## Côte de Nuits Villages aux Guirlandes

Grape variety:  
Pinot Noir 100%

Floors:  
Pebbly clay-limestone on hard limestone from the Upper Bathonian.  
Vinification / Aging:

Manual harvest. Sorted and destemmed.

Alcoholic fermentation in open vats for approximately 15 days with 2 punching downs per day at the beginning.

Aging in oak barrels (with only 10% new barrels) for 13 months.

Alcohol: 13°

Tasting:

Color: Pretty purple color. Nose: Aromas of cherry and redcurrant enhanced with spices (pepper).  
Mouth: Full-bodied with fairly present tannins.

Food/wine pairings:

Pies, terrines, offal, roast pork or veal in sauce

Serving temperature: 15°