



CÔTE DE BEAUNE VILLAGES

Surface: 3 200 hectares

Appellation : Côte de Beaune Villages. .

Location: 14 communes en Côte d'Or et en Saône et Loire.

Soil : Chalky, marly, and pebbles soils.

Grape variety : pinot noir.

Harvest : by hand.

Wine making : traditional.

Ageing : in casks or in vat.



History

The vineyards of Côte de Beaune are very old. Among the famous owners, we can point out Charlemagne and the French King, Louis XIVth. Some vineyards are called under Corton Charlemagne, Clos du Roi...

The regional appellation « Côte de Beaune Villages » concern only red wines, all belonging to 14 communes.



Soil

Chalky, marly, and pebbles soils.



Wine

- Colour :The southern part produces wines often of a sustained colour, and those in the northern part have a light colour.

- Nose : Flavours of small red fruit and liquorice with a typical Pinot Noir nose.

-Taste :marked by powerful flavours in the southern part, with abundant tannin, mellow, and acidity. In the northern part, a great finesse, smooth and only lightly tannic.



To be served with

This wine will accompany white meats and cheeses if you serve a young vintage, and more culinary dishes with sauces if the wine is more powerful or older.

To be served around 15 to 16°C.