



2020
COTE DE NUITS VILLAGES



• SYNOPSIS OF THE WINE •

————— THE VINE ———

Grape variety : Pinot Noir

Soil : The hill-slope of Corgoloin are carved into the hard limestones of the upper bathonian. The slopes are gentle and regular, not reaching the rim of the plateau. In the upper part the brown soil is only slightly limy, lower down, a thick layer of pebbly scree, while at the foot of the slope it is an extensive area of brown soils over accumulated alluvium.

————— THE VINIFICATION ———

Maceration process : 100% destemmed. five days of cold maceration, one "pigeage" a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction

Total vatting time : 18 days

Pressing : Pneumatic press

————— THE AGEING ———

Total élevage : 16 months

Oak used : 15% new oak

Operations performed during ageing : One racking before bottling

Filtration : No fining, no filtration

