

Joseph Drouhin® Côte de Beaune Villages



The appellation "Côte de Beaune Villages" can be claimed for all the villages of the Côte de Beaune (all the communal AC), except for Aloxe-Corton, Beaune, Pommard and Volnay. Theoretically, it could be a blend of grapes coming from 16 different villages, but in practice they come from only a few.

As everywhere in the Côte d'Or, Pinot Noir is the only grape variety used in this appellation.

The characteristic of the wine is that it is the result of a wide range of soil combination bringing great complexity to the ensemble.

At harvest time, the grapes are hand-picked. They ferment and macerate in open vats for a period of 14 to 18 days, depending on the taste and texture of the wine. The fermentation starts naturally and is conducted in the classical way, forcing the cap down and pumping over the juice.

The different "cuvées" stay in barrels for 10-12 months. In traditional fashion, the wines are racked off in the Spring and prior to bottling.

The wines from the northern part of the Côte bring great finesse, the ones from the southern part bring structure.

It is a wonderful example of Burgundy Pinot Noir at a reasonable price.

In brief:

- Grape Varietal :** Pinot Noir.
- Style of the wine :** It is a light, supple, very moderately tannic wine. Its colour is of medium depth and its fine aroma is reminiscent of cherries and raspberries.
- Serving :** Drink young, up to five or six years. We recommend to serve the Côte de Beaune Villages at 15°-17°C.
- Food Harmony :** Côte de Beaune Villages needs a fine but not sophisticated cuisine : roasted poultry, grilled meats and soft cheeses such as Reblochon or Brie.

