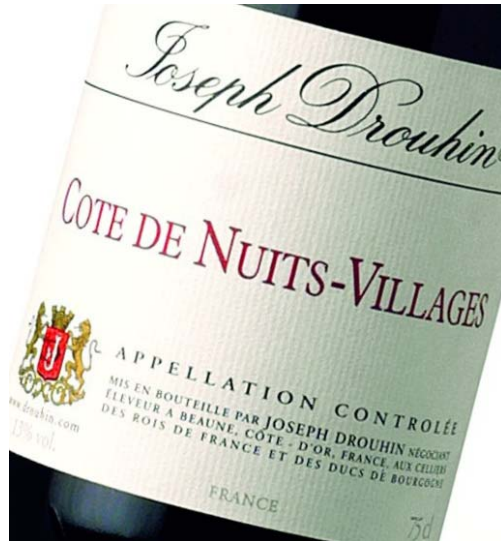


Joseph Drouhin[®]
Côte de Nuits Villages



This appellation is common to a number of villages, all situated in the Côte de Nuits region : Brochon, Fixin, Prémieux-Prissey, Corgoloin, Comblanchien. It is an interesting wine combining the different characteristics of the various "terroirs" : fairly soft and rich wines in the South to more tannic wines with a strong structure in the North.

Pinot Noir is the only grape variety used for this appellation.

At Joseph Drouhin's, the winemaking techniques remain traditional : hand-picked grapes, fermentation in open wooden vats, punching down the cap and pumping over the juice. The wine ages in barrels in the historical cellars.

Côte de Nuits Villages is a delicious red Burgundy wine, and a great value.

In brief:

Grape Varietal :	Pinot Noir
Soil :	Clay and Limestone
Yields :	45hl/ha
Picking :	Manual
Average maceration and fermentation time (days) :	15 at 18 days in tank. No external yeast.
Aging in cask :	12-15 months. Less than 10% new oak.
Style of the wine :	It has a beautiful, luminous ruby colour. On the nose, flavours of wild cherry, liquorice and other spices can be detected. Firm, fruity and well balanced.
Serving :	Drink young, up to five or six years. We recommend to serve the Côte de Nuits Villages at 15°-17°C.
Food Harmony :	The wine should be served with delicately prepared dishes, such as red meat or game. The cheeses should be ripe but not too strong.

