

Côte de Nuits-Villages "Clos de Magny"

THE VINEYARD

The Côte de Nuits-Villages "Clos de Magny" is produced in the town of Corgoloin, at the top of the hillsides. This cuvée is not bottled in each vintage, but only in years when the aromatic profile allows to have an exceptional cuvée.

Commune : Corgoloin

Area : 0,41 ha

Altitude : 330 m

Exposition : South West facing

Soil : Brown, some limestone, gently sloping

Grape variety : Pinot Noir, average age 50 years, Guyot trained

Density : 10 000 vines / hectare on low trellising

Cultural method : Organic Culture

THE CELLAR

Harvested by hand and at maturity, the grapes are then sorted, 100% destemmed and put in vats. The wines are cooled to around 10°C. The vatting lasts between 20 and 25 days with alternating punching down and pumping over according to the tastings. After devatting, pressing and settling, the wine is barreled for its malolactic fermentation before starting to age for about 18 to 24 months. A single racking and no filtration before bottling.

Elevage : 30% in new barrels maximum followed by a mass of 4 to 6 months.

Production : Average 600 bottles per annum

Format : 75cl bottles. For larger sizes contact the Domaine at the beginning of the year.

THE TASTING

Color : Ruby sustained and deep.

Aromatic : Ripe red fruit, spicy imprint, lightly roasted. The evolution in the bottle brings a complex bouquet carried on floral notes of red flowers.

Palate : Fresh palate, a very nice volume of fruit in attack. In the middle of the mouth a sustained and well distributed tannic structure. The finish shows a beautiful freshness and a consistent aromatic in retro-olfaction.

THE SERVICE

Service temperature : 15-16°C

Aeration : Open 5-10 minutes before tasting. Ideally served in Burgundy glasses.

Potential Guard : 15 years

Food and wine pairing : Beautiful accompaniment with pan fried or grilled red meat and Provençal inspired vegetarian dishes.

