
CLOS DU CHAPEAU

Côte de Nuits Villages

2016



THE STYLE OF THE WINE

The wine stylishly defends the appellation Côte de Nuits Villages. It has a serene ambition: to express the finesse of the Pinot Noir. It develops a dashing nose which ventilates the notes of morello cherries and fruit stones, often drifting towards cloves, sandalwood and sometimes cocoa. Alert and agile, the wine draws out the suppleness and elegance by affirming itself through a substance of red fruit flavours with touches of pepper and vanilla notes. Its character enables it to be tasted quite young, "on the fruit", but it may improve with age, up to 10 years or so.

THE TERROIR

Located in the village of Comblanchien, this is a hat-shaped plot, which is where its name comes from. The vines cover a surface of 1.6 hectares on ground which is a mixture of clay and limestone, ideal for revealing the pleasures of the Pinot Noir.

DISCOVER MORE

- The pleasure of the Pinot Noir: this is a magical grape-variety, provided that it is respected. The domaine has chosen very fine Pinot, with small berries. Above all, it makes sure that yields are limited: to 35 hectoliters per hectare for the Clos du Chapeau. This is essential if the aromatic palette of the Pinot Noir is to develop.
- Gentle élevage: with 10 to 15 % of new barrels, the Clos du Chapeau never appears too oaky. The new oak is just a spice which brings out the best in the wine. It is bottled after being raised for 14 months.
- The appellation Côte de Nuits Villages concerns vines from five villages : Fixin, Brochon, Prémieux, Comblanchien and Corgoloin. This vineyard area extends over 170 hectares.

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FOOD PAIRINGS

This generous and elegant red goes well with jambon persillé or Lyon saucisson. It is capable of much more, and makes an excellent match for fatted chicken with ceps, guinea fowl with shallots or grilled veal kidney.

These suggestions are offered as a guide, to spark your imagination for flavour pairings.

TASTING NOTE

Clos du Chapeau 2016 is a deep ruby colour, with an expressive nose of red fruits. The palate displays great concentration and depth, with typical blackcurrant aromas, enhanced by a fresh, lemony, nervous and angular acidity. Fine tannins line the palate. It is a wine that will offer great mellowness with age.

THE WEATHER

Vintages come and go, and no two are alike. The winter of 2015-16 was the warmest since 1900. The seasons were displaced, with winter temperatures arriving in March, three months late. The night of 26 to 27 April was a turning point: frost struck the shoots and first leaves. After abundant rainfall during the first six months, summer arrived in July and the onset of ripening began in mid-August with conditions that were at last dry, allowing the grapes to finish maturing in September.

THE HARVEST

The harvest took place from 27th September to 2nd October.

THE GRAPES

July was salutary and allowed recovery from the rainy weather with conditions that were favourable for good grape maturity. Despite a low yield, the 2016 vintage is of good quality; this was a happy outcome given the difficult climatic conditions at the beginning of the season.

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