

CLOS DU CHAPEAU

Côte de Nuits Villages

2018



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

The nose opens with a bouquet of fruit such as blackcurrant, red cherry and crushed strawberry. The fine, taut and acidulous palate offers notes of rose petals. It is a wine with great substance, slightly spicy and easily accessible.

Géraldine Godot, Technical Director (August 2020)

THE WEATHER

After a very rainy winter and early spring, bud break arrived fast in mid-April. Blossoming took place over several days at the end of May, and warm, dry weather set in from mid-June. In Premeaux-Prissey, July was marked by three heavy storms, of which two were hailstorms. The vines were heavily impacted and dramatic mudflows left their mark on the village and its people. The season ended serenely, with a sunny August that allowed the grapes to reach full maturity.

THE HARVEST

The harvest took place from September 1st to 7th, in excellent weather conditions.

THE GRAPES

The vines developed early, in unpredictable conditions. Due to the hail, all the grapes were sorted on the vibrating table, even the whites, in order to eliminate any that were dry or damaged. Particular care was taken to optimise a wonderful harvest.

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