

CLOS DU CHAPEAU

Côte de Nuits Villages

2019



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 bouquet highlights small red fruits such as redcurrants and spices. The elegant palate reveals notes of liquorice and a floral finish. It is a wine with promising substance, pure, without being heavy.

Géraldine Godot, Technical Director (June 2021)

THE WEATHER

After a mild winter, the vine growing cycle started early and the mid-bud break stage was reached in early April. This cool spring was not conducive to growth, which then slowed down. Flowering started in June and lasted for three weeks. A warm summer set in with recurrent heatwaves and a lack of rainfall, the vines held up and veraison started slowly in late July. It continued with a little redeeming rainfall in August, and ripening developed with very favourable weather.

THE HARVEST

The harvest took place from September 12th to 17th, in excellent weather conditions.

THE GRAPES

Moderate temperatures allowed the grapes to mature well, resulting in a harvest of exceptional quality. We benefited from the cool mornings to harvest Chardonnay. The quality of the Pinot noir grapes was obvious, with excellent grape soundness and an almost perfect balance of sugar and acid. This 2019 vintage will undoubtedly be fabulous.

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