

CLOS DU CHAPEAU

Côte de Nuits Villages

2021



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 aromas of blackcurrant and red berries, accompanied by floral notes. A direct, elegant wine with a smooth texture that ends in a long and creamy finish. An excellent wine with a lingering finish.

Géraldine Godot, Technical Director (April 2023)

THE WEATHER

After a mild winter, the vine started its growing cycle early, in March, as it did in 2020. Everything suddenly changed with the three consecutive nights of frost from 5th to 8th April. Our Chardonnay vines were severely impacted, but our Pinot Noir vines withstood well, with very little loss. The growing cycle made a timid recovery and caught up in June thanks to the accumulation of water and the rise in temperatures. Flowering began in mid-June. The first grapes appeared at the end of July, and ripening continued throughout the season, although inconsistently between the Pinot and Chardonnay plots.

THE HARVEST

The harvest took place from 20th to 25th September, with cool, sunny weather.

THE GRAPES

All the grapes were carefully sorted to ensure that only healthy grapes were vatted and pressed. Due to the difficult weather conditions in 2021, ripening happened slowly. Fortunately, the heat and the wind at the beginning of September were beneficial to the process. The 2021 vintage promises to be elegant, fresh and typical of Burgundy.

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