

CÔTE DE BEAUNE VILLAGES



Côte de Beaune
Appellation Régionale
Red
100% Pinot Noir Grapes

Vineyards situation

This appellation can be claimed from all the villages of the Côte de Beaune area except for four : Aloxe Corton, Beaune, Pommard and Volnay.

Characteristics

The Côte de Beaune Villages is a good intermediary wine between regional Burgundy and Crus wines.

The Louis Jadot cuvée is mainly from Chorey les Beaune and Ladoix.

Wine making

Fermentation is made as natural as possible in open tanks (without stems). It usually undergoes fairly long fermentation (25 to 33 days) in order to extract colour, tannins and aromas. The wine is then aged in wooden barrels for an average of 12 months before being bottled.

Winemaker's comments / Gastronomy

It is a young and fruity wine, with aromas of red fruits, and cherries. With a delicate structure and soft tannins, it will perfectly match with light dishes (hot entrées, white and red meat in light sauce), wine sauce dishes (« meurette » eggs, chicken) and white cheeses (not too strong).

Preservation

It can be aged for up to 3-5 years.