



Côte de Beaune-Villages



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the Côte de Beaune region (Côte-d'Or).

Producing communes:

Department of Côte-d'Or: **Auxey-Duresses, Chassagne-Montrachet, Chorey-lès-Beaune, Ladoix-Serrigny, Meursault, Monthelie, Pernand-Vergelesses, Puligny-Montrachet, Saint-Aubin, Saint-Romain, Santenay, Savigny-lès-Beaune.**

Department of Saône-et-Loire: **Cheilly-lès-Maranges, Dezize-lès-Maranges, Sampigny-lès-Maranges, Remigny.**

TASTING NOTES

The *terroirs* which grow these red wines vary in a number of respects between the communes of Ladoix and Maranges. In the North, the wines are a discreet but definite mid-ruby to light crimson. Their bouquet blends small red and black fruits (strawberry, gooseberry, blackcurrant, blackberry) with flower scents, especially violet. They are supple, tasty, enticing and delightful. Those from the southern end are in general more solidly colored (deep ruby to purple). Aromatically they resemble each other but with the addition of a little humus, damp earth, underbrush and mushroom. The tannins, backed by good acidity, increase their attractiveness. They are powerful but restrained and always tasteful.

SERVING SUGGESTIONS

Red: supple and bewitching, their aromatic diversity, fruit, and silky-smooth tannins mean they are equally at home with sophisticated or family cuisine. Offal, roast pork, rabbit, or braised beef are all fine partners with this wine, as is a simple steak. It may also be confidently matched with more exotic dishes such as kebabs, spicy meat-balls or, in the American vein, burgers or chili. As far as the cheeseboard, try Maroilles, Munster, Langres, Saint-Florentin, Epoisses, or also try milder-flavoured cheeses such as Saint-Marcellin, Tomme de Savoie, Reblochon, Brie de Meaux.

Serving temperature: 14 to 16°C.



LOCATION

Dating from the Upper Jurassic (135 million years BC), the *Côte de Beaune* is a little younger than the *Côte de Nuits*. Its slopes are gentler, its hillsides more varied. Here the limestone plunges down not to re-emerge again until Meursault. This AOC dates from 1937 and applies to *Pinot Noir* red wines grown in 14 villages of the *Côte de Beaune*. The red wines from these communes may be sold:

- under the name of the village concerned,
- under the name of the village followed by the words *Côte de Beaune*,
- or under the *appellation* *Côte de Beaune-Villages*.

For example, a red wine grown within the *appellation* area of Choresy-les-Beaune may call itself Choresy-les-Beaune or Choresy-*Côte de Beaune* or *Côte de Beaune-Villages*. The following *appellations* are excluded from this arrangement: Aloxe-Corton, Beaune, Pommard, and Volnay.

The blending of wines from more than one commune is permitted in this *appellation*.

SOILS

The soils which produce this *appellation* are the same as those of the 14 separate *appellations* of which it is composed. Soils vary with height. Up-slope there is a shallow covering of brown limestone soil. Mid-slope there are red gravels. Below that there is oolitic ironstone and yellow limestone. At the southern end, marls and limestones alternate and include here and there clayey or sandy soils. Exposures, due South or South-East.

COLOUR(S) AND GRAPE VARIETY(IES)

Reds only - *Pinot Noir*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10 000 m² = 24 *ouvrées*.

0.48 ha

Average annual yield:**

1 hectolitre (hl) = 100 litres = 133 bottles.

31 hl

*In 2022 **5-year average, 2017-2021