

CLOS DU CHAPEAU MONOPOLE

Côte de Nuits Villages

2022



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.

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 elevage: 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, Prémeaux, Comblanchien and Corgoloin. This vineyard area extends over 170 hectares.

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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.

TASTING NOTE

The nose is clean, precise and fresh, yet full of depth. We find the fluidity of the vintage which makes this wine already appreciable. Expressive, dense and fleshy, this is a magnificent wine with spicy flavours on the palate.

Géraldine Godot, Technical Director (May 2024)

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.

THE WEATHER

After a mild, dry winter and the presence of a cold air mass at the beginning of April, spring-like conditions set in, causing rapid growth of vegetation. Flowering was rapid and clusters of grapes holded the promise of a generous harvest. The exceptionally warm spring and timely rainfall allowed good ripening in scorching temperatures. Our Pinot Noir and Chardonnay nonetheless retained a surprising acidity, making them worthy representatives of Burgundy.

THE HARVEST

Ripeness checks were stepped up in mid-August and we noticed some blockages due to very high temperatures. This natural protection proved salutary, as sugar levels progressed slowly and acidity was preserved.

Harvesting took place from 26th to 31st August. Only the Hautes-Côtes de Nuits plot was harvested on 10th September. The weather was fine and the volumes unexpected. The estate's yield was 38hl/ha.