



- **A little bit of history...**

This *cuvée* comes from vines grown in the hamlet called **Le Fourneau** à Corgoloin. This term refers to an "oven" or "furnace", which was previously built on this parcel. In the Middle Ages, the "banal oven" belonged to the lord of the manor and was used by the inhabitants of the village for a fee. The *Fourneau* or furnace, intended for different uses, was a derivative term.

Source : Climats et lieux-dits des grands vignobles de Bourgogne M.H Landrieu-Lussigny et S.Pitiot

- **From the vine to wine**

Grape variety : Pinot noir

Area : 66 ares 45

Age of vines : Between 45 and 50 years

Yield : 45 at 50 hl/ha

Soil : The consistency of the soil is predominantly clay.

- **Wine growing**

The vineyard is managed in a well-reasoned and logical manner depending on the climate and the level of disease occurrence. At the vineyard, we conserve and improve the life of the soil by using techniques such as combing, organic composts and controlled treatment. All through the seasons, Dino, Rosa, Vincent and Françoise assist the growth of the vines to ensure they produce healthy clusters of sweet, firm and juicy grape berries. In order to achieve the right balance between sweetness and acidity, they limit the amount of grapes produced by each vine stock. Plants that start to grow wild are thinned, tidied, aligned, and cropped to allow more air and light through their foliage. When the grapes have attained their optimal balance and maturity, the grape pickers split themselves up amongst the rows to harvest the grapes and start the sorting process.

▪ Vinification

In the winery, hands are busy at work around the sorting table, removing any grapes affected by potential foes of the vine such as botrytis cinerea fungus, downy mildew, powdery mildew, hail, or scalding etc. De-stemmed grapes and whole clusters are stacked in temperature-controlled stainless steel vat. We don't like to interfere too much in the wine-cellar; we prefer nature to take its course and produce its own vintage. It is a time where we need our senses to be fully alert: we listen, observe, feel, touch and taste this organic matter during its transformation. After about a week of maceration, the fermentation process begins. At the beginning, we prefer to do "punching of the cap" to gently extract the liquids, and at the end of fermentation; we perform pumping over to adjust the tannin structure of the wine. The wine is then drawn off and some of the pressed grapes are added to this juice. Once assembled, the *cuvée* is placed in French oak barrels.

▪ Ageing

During the ageing, which refers to the progression of wine between fermentation and bottling, the wine is allowed to rest so it can undergo processes of fining, stretching and harmonisation. This long storage period in oak casks bestows the wine with a greater degree of complexity and depth in terms of its structure. We take great care in the choice of our casks, we use wood from the forests of Allier, Vosges and Tronçais. This **Côte de Nuits-Villages Le Fourneau**, is designed to be kept for many years, it is aged 12 months in 20% new wood casks (228L Burgundian tuns).

• Wine tasting



On the nose, the **Côte de Nuits-Villages Le Fourneau** is renowned for its delicious aromas of Morello cherries, raspberry, blackberry and liquorice. In the mouth, it can be defined by its flexibility and its roundness. It tells a tale full of crisp freshness !

Accompaniments: Roast pork, veal with olives, sautéed chicken with mushrooms and sun-dried tomatoes, vegetable lasagne, aubergine linguine, Parmesan and Parma ham...

Temperature of service : 14 °C