

Jane Eyre,

**Côte de Nuits Villages 2017**

**Côte de Nuits, Burgundy, France**

*Jane Eyre*



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Jane Eyre-Renard</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

Jane Eyre is originally from Melbourne. In 1998, she was working as a hairdresser when she asked a customer, who happened to be the wife of wine writer Jeremy Oliver, if she knew of any wineries where she could do work experience. The Olivers recommended Burgundy, which has since been an inextricable part of Jane's life. She went on to gain experience working with Cullen in the Margaret River, Felton Road and Ata Rangi in New Zealand and Ernie Loosen in the Mosel. Based in Burgundy since 2004, she has successfully established her 'micro-négociant' business at a small winery in Cisse. Jane was named 'Négociant of the Year' in the Revue des Vins de France 2021, a true testament to Jane's talent and determination, she is the first woman to be awarded the title.

## VINEYARDS

Jane Eyre's wines reflect where they come from, deftly crafted to show a balance of minerality, savoury tones, and purity of red fruit characters. With a network of grower friendships that only comes from living there, Jane has the skill and has gained the trust of many, in order to secure parcels of fruit that beautifully showcase the complex and alluring sub-regions of Burgundy. The Pinot Noir comes from two parcels located in the village of Comblanchien.

## VINTAGE

In 2017, Burgundy enjoyed a return to average yields. Some areas were impacted by spring frosts which reduced yields slightly. Generally the vines' growth cycle benefitted from an early budburst at the beginning of April, followed by a very warm summer. Ripening progressed at a good pace with the first grapes being harvested across the region two weeks ahead of average.

## VINIFICATION

Time in the vineyard and a minimum intervention approach in the winery is the hallmark of Jane Eyre's winemaking style. The fruit was hand picked and destemmed prior to crushing. Indigenous yeast fermentation took place in stainless-steel tanks where a combination of gentle pump overs and punch downs were employed as needed. The wine matured in French oak barriques, of which 25% was new. The wine was racked only once in October before it was bottled later in December without fining or filtration.

## TASTING NOTES

This wine boasts intense aromas of ripe black and red cherry fruit, coupled with delicate notes of pepper and rose petal. On the palate, juicy red fruits dominate with an elegant floral and subtle spicy character. As with all of Jane's wines, the Côtes de Nuits Villages is elegantly structured, with poised, delicate tannins, bright acidity and excellently defined fruit flavours. The finish is long and lifted.