

Jane Eyre,

Côte de Nuits Villages 2020

Côte de Nuits, Burgundy, France

Jane Eyre



Grape Varieties	100% Pinot Noir
Winemaker	Jane Eyre-Renard
Closure	Diam
ABV	14%
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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

As a micro-négociant, Jane works with some of Burgundy's top growers, allowing her to secure parcels of fruit that beautifully showcase the complex and alluring sub-regions of Burgundy. The fruit for Jane's Côte de Nuits Villages comes from two parcels located in Comblanchien, in the southern part of the Côte de Nuits appellation. The plots are just 30 metres apart, one of which is farmed biodynamically. The average vine age is 50 years.

VINTAGE

2020 proved to be a successful, if unique, vintage in Burgundy. After a mild winter, with just a few days of extreme temperatures, conditions became hot toward the end of spring and over the entirety of summer. This caused some sun damage in the vineyards and prompted the need for careful canopy management. Yields were impacted by the high temperatures and resulted in harvest commencing earlier than it had in the last 25 years. Although yields were lower than average, however, the berries were in pristine condition with thick skins and intense flavour profiles – a vintage that shows great promise and the potential for ageing.

VINIFICATION

Both parcels were picked on the same day and vinified together, with 40% remaining in whole bunches and the remainder destemmed and crushed. Fermentation, using only indigenous yeasts, took place in stainless-steel tanks, where a combination of gentle pump overs and punch downs were employed as needed. The wine was then aged for 12 months in 300 litre French oak barriques, of which 10% was new.

TASTING NOTES

This wine displays 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 Côte de Nuits Villages is elegantly structured, with poised, delicate tannins, bright acidity and excellently defined fruit flavours. The finish is long and lifted.