

Jane Eyre,
Côte de Nuits Villages 2021
Bourgogne, Burgundy, France

Jane Eyre



Grape Varieties	100% Pinot Noir
Winemaker	Jane Eyre
Closure	Diam
ABV	13%
Residual Sugar	0.3g/L
Acidity	3.27g/L
Bottle Sizes	75cl

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 varied and complex villages of Burgundy. The fruit for Jane's Côtes de Nuits Villages comes from two parcels located in Corgoloin and Comblanchien, in the far south of the Côtes de Nuits, just north of the Hill of Corton. The Pinot Noir vines are planted on stony limestone soils and are on average 50 years old.

VINTAGE

2021 was a challenging vintage for winegrowers and producers in Burgundy. There were historically low yields due to catastrophic spring frost and hail, compounded by a cold, wet growing season. It is a return to a more classic vintage marked by bright acidity and freshness thanks to the cooler temperatures and resulting slower ripening, which allowed for full flavour development.

VINIFICATION

Upon arrival at the winery, 90% of the grapes were destemmed and crushed whilst 10% was left as whole bunch. Usually Jane uses a higher percentage of whole bunch, but decided to use less in 2021, given it was a cooler year. Fermentation took place in stainless steel using indigenous yeasts. Following fermentation, the wine was aged in four 300-litre used French oak barrels for 12 months with one racking. The final blend was assembled in early October and left to marry in tank for a few months, before being bottled unfiltered in December 2022.

TASTING NOTES

This wine displays intense aromas of ripe blackberry and red cherry fruit coupled with hints of spice 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 superbly defined fruit flavours. The finish is long and lifted.