



CLIMAT & TERROIR

Named after the founder of the Hospices of Dijon: Eudes III, Duke of Burgundy from 1192 to 1218.

Operated vineyard surface:

1930 square meters

Appellation: Gevrey-Chambertin

Soil: brown clay-limestone

Grape variety: Pinot Noir

Exposure: East

Location: bottom of the hill-side

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: after destalking all the grapes, the berries are put into thermo-regulated stainless steel vats for a perfect cold maceration of Pinot Noir. The fermentation may be punctuated by push downs in order to obtain a soft and complete extraction.

Ageing: in new oak barrels (33%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing: 13 months in oak barrel then 4 months in a tank

TASTING

Perfect balance between blackcurrant and licorice aromas, with well present but silky tannins and a slightly peppery insh.

Food & wine pairings: Leg of lamb, strong cheese like Epoisses

Cellaring potential: from 5 to 10 years

