



CLIMAT & TERROIR

This place owes its name to the steep slope of the hillside and to the women who worked it, revealing so many assets that the vineyard was named after them. (Montre-cul means to show your backside).

Operated vineyard surface: 2.17 hectares

Appellation: Bourgogne

Sol: clay-limestone composed of scree originating from Bathnonien limestone oolites gravel and Comblanchien limestone from upper Bathnonien

Grape variety: Pinot Noir

Exposure: East

Location: mid-slope

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: after partially destalking 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 oak barrels and in wooden vats

Time of ageing: 9 months in oak barrels then 1 month in a tank

TASTING

Expressive and powerful nose with notes of ripe black fruits and spices. Refined and well-balanced palate, ample and fleshy, with a nice persistence on a pleasant freshness typical of the terroir.

Food & wine pairings: Burgundian snails, grilled meats

Cellaring potential: from 3 to 5 years

