



## CLIMAT & TERROIR

Les Crais de Chêne was vinified separately for the first time in 2014.

**Operated vineyard surface:**

9386 square meters

**Appellation:** Fixin

**Soil:** clay-limestone and gravel

**Grape variety:** Pinot Noir

**Exposure:** South-East

**Location:** mid-slope

## 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 (15%) as well as in oak barrels of one or two years, preceded by a soft must pressing

**Time of ageing:** 13 months in oak barrels then 3 months in a tank

## TASTING

Franck and flattering palate on fruit. Charming finish thanks to silky tannins.

**Food & wine pairings:** Duck breast, veal loin

**Cellaring potential:** from 7 to 10 years

