



CLIMAT & TERROIR

Blend of 11 plots with a variety of soils, adding complexity to the wine.

Operated vineyard surface: 2.08 hectares

Appellation: Gevrey-Chambertin

Soil: brown limestones, marls covered by cone scree and red clays

Grape variety: Pinot Noir

Exposure: East

Location: bottom of the hill-side and mid-slope

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: after 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 new oak barrels (35%) 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

Nose of kirsch and spicy notes. Powerful wine on the palate revealing firm and precise tannins.

Food & wine pairings: Boletus and veal

Cellaring potential: from 5 to 12 years

