



## CLIMAT & TERROIR

These vines grow just below the Grand Cru Charmes-Chambertin.

**Operated vineyard surface:**

1600 square meters

**Appellation:** Gevrey-Chambertin

**Soil:** limestones and comblanchien

**Grape variety:** Pinot Noir

**Exposure:** East

**Location:** mid-slope

## VINIFICATION & AGEING

**Harvest:** manual harvest followed by a manual sorting

**Vini cation:** 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

Scents of black fruits, complex and generous palate and impressive length. A name in Côte de Nuits that makes all great wine lovers dream!

**Food & wine pairings:** Leg of lamb, conf t pork cheeks

**Cellaring potential:** from 5 to 12 years

