



## CLIMAT & TERROIR

During the Middle-Ages, the Cluny Abbot had full power in this territory as granted by Robert II, Duke of Burgundy.

### Operated vineyard surface:

3500 square meters

### Appellation: Gevrey-Chambertin

**Soil:** limestone colluvions

### Grape variety: Pinot Noir

**Exposure:** East

**Location:** bottom of the hillside

## 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 new oak barrels (80%) as well as in oak barrels of one or two years, preceded by a soft must pressing

**Time of ageing:** 12 months in oak barrels then 4 months in a tank

## TASTING

Nose of sour cherry and undergrowth with a silky and racy palate.

**Food & wine pairings:** Leg of lamb, Bresse poultry

**Cellaring potential:** from 5 to 15 years

