



## CLIMAT & TERROIR

This plot has superb exposition, situated with southeastern exposure. This wine has been vinified starting in 2015.

**Operated vineyard surface:**  
1700 square meters  
**Appellation:** Gevrey-Chambertin  
**Soil:** well-drained sandy clay-limestone

**Grape variety:** Pinot Noir  
**Exposure:** South-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 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 fruits and sublime toasty and woody aromas. Powerful and fleshy on the palate, elegant and refined fruit.

**Food & wine pairings:** Pike-perch with crispy skin, rack of lamb

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

