



## CLIMAT & TERROIR

This climat is located in the northern part of the Gevrey-Chambertin appellation in an area called “Côte Saint-Jacques”.

**Operated vineyard surface:**  
2900 square meters

**Appellation:** Gevrey-Chambertin  
Premier cru

**Soil:** little thick brown clay-limestone

**Grape variety:** Pinot Noir

**Exposure:** East

**Location:** top of the hillside

## 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 (75%) 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 5 months in a tank

## TASTING

Perfect balance between mellow tannins, structure and freshness.

**Food & wine pairings:** Stew of hare à la royale

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

