



CLIMAT & TERROIR

This plot is part of one of the most famous vineyards of Couchey. It yields wines that are characterized by their aromatic finesse.

Operated vineyard surface: 0.16 hectares

Appellation: Marsannay

Soil: entroques limestone and oyster marls

Grape variety: Pinot Noir

Exposure: South/South-East

Location: mid-slope

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: the harvest is not destemmed, vinified in a thermoregulated stainless steel tanks that allows a perfect maceration of the Pinot Noir. The fermentation may be punctuated by push downs in order to obtain a soft and complete extraction.

Ageing: in new oak barrels (33%) 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

Delicate nose of red fruits (strawberry, raspberry, currant), with a hint of violet. Structured palate with supple tannins and a fresh finish.

Food & wine pairings: Veal shank with vegetables, comté

Cellaring potential: from 5 to 12 years

