



CLIMAT & TERROIR

An ideal location revealing a unique expression of Pinot Noir.

Operated vineyard surface: 2 hectares

Appellation: Marsannay

Soil: oyster marls, premeaux clay, bress marls

Grape variety: Pinot Noir

Exposure: East

Location: mid-slope

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 (15%) 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

Intense aromas of sour cherries, strawberries and wild blackberries, as well as a hint of cinnamon. Nice balance between structure, fruit and tannins.

Food & wine pairings: Saddle of rabbit with mustard, grilled pork ribs with mild spices

Cellaring potential: from 5 to 12 years

