



## CLIMAT & TERROIR

High quality climat, its name comes from its soil components (clay and limestone)

**Operated vineyard surface:** 0.58 hectares

**Appellation:** Marsannay

**Soil:** Entroques limestone

**Grape variety:** Pinot Noir

**Exposure:** South/South-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 (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

Nose of black fruits and spices. Supple and fresh attack on the palate, racy tannins and delicate texture.

**Food & wine pairings:** Rabbit with prunes, veal stew, Madeira ham, head of veal, ribs

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

