



CLIMAT & TERROIR

This climat offers a large geological diversity, with different strips of soils following one another from top to bottom.

Operated vineyard surface: 0.7 hectares

Appellation: Marsannay

Soil: clay-limestone composed of Entroques limestone and Comblanchien limestone

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 (50%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing: 15 months in oak barrels then 1 month in a tank

TASTING

Generous nose on black fruits, spices and roasted notes. Dense and fine on the palate, with a perfect balance. Racy wine with a mellow texture and a nice, crunchy and juicy length.

Food & wine pairings: Roasted duck breast, marrow rib of beef

Cellaring potential: from 5 to 12 years

