



## CLIMAT & TERROIR

This climat offers a large geological diversity, with different soils take turns up down.

**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

