



CLIMAT & TERROIR

Two famous Climats, Premier Cru Charmots and Les Frémières, make up this Cuvée.

Operated vineyard surface:

4580 square meters

Appellation: Pommard Premier Cru

Soil: brown clay-limestone

Grape variety: Pinot Noir

Exposure: East

Location: bottom of the hillside

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 (40%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing: 13 months in oak barrel then 2 months in a tank

TASTING

Deep color, with notes of peppered red berries. Powerful and concentrated palate, carried by beautiful spicy notes.

Food & wine pairings: Duck breast, wild boar stew

Cellaring potential: from 5 to 15 years

