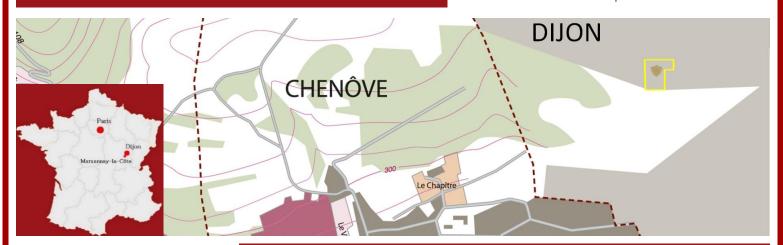
## CLIMAT CARD BOURGOGNE EN MONTRE CUL



AU CŒUR DES VIGNES | AUX PORTES DE DIJON





## **CLIMAT**

This very steep plot is located in the Dijon vineyard. Some say that the name comes from the slope steepness and the women who, when they were working, showed off their "advantages". (Montre Cul means in French – to show your back-side).

<u>Level of appellation</u>: Bourgogne

Operated vineyard surface: 2.17 hectares

Grape variety: Pinot Noir

<u>Soil</u>: clay-limestone composed of screes originating from Bathnonien limestone oolites gravel and Comblanchien limestone from upper Bathnonien.

Exposure: East

Location: mid-slope

## VINIFICATION AND AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: after partially destalking the grapes, the berries are put into thermoregulated 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.

Time of <u>ageing</u>: 11 months in oak barrels then 3 months in a tank

## **TASTING**

The delicate bouquet delivers spices and black fruits notes. The mouth is fresh and greedy with well-rounded tanins. Great length.

Service temperature between 15° and 17°C Food and wine pairings a 🗖 🕥 🕥 Cellaring potential from now to 7 years





