



## CLIMAT & TERROIR

Holds the name of the founder of the Hospices of Dijon : Eudes III - Duke of Burgundy from 1192 to 1218.

**Operated vineyard surface:** 19.3 ares

**Appellation:** Gevrey-Chambertin

**Soil:** brown clay-limestone

**Grape variety:** Pinot Noir

**Exposure:** East

**Location:** bottom of the hill-side

## 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:** 13 months in oak barrel then 4 months in a tank

## TASTING

Perfect balance between blackcurrant and licorice aromas, with well present but silky tannins and a slightly peppery finish.

**Food & wine pairings:** Leg of lamb, strong cheese like Epoisses

**Cellaring potential:** from 5 to 10 years

