



## CLIMAT & TERROIR

Plot located under the Premier Cru «Les Marconnets», downhill side on limestone mixed with clay.

**Operated vineyard surface:** 36.4 ares

**Appellation:** Beaune Premier Cru

**Soil:** sandy and gravel 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 (33%) as well as in oak barrels of one or two years, preceded by a soft must pressing

**Time of ageing:** 7 months in oak barrel then 4 months in a tank

## TASTING

Nose revealing spices and red fruits aromas. Elegant structure on the palate and smooth finish.

**Food & wine pairings:** Lamb of chop and tian of vegetables

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

