



CLIMAT & TERROIR

This plot is located under the Premier cru « les Grèves », downhill side on limestone mixed with clay.

Operated vineyard surface: 83.4 ares

Grape variety: Pinot Noir

Appellation: Beaune

Exposure: East

Soil: sandy clay-limestone

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 (20%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing: 15 months in oak barrel then 2 months in a tank

TASTING

Softly smoked nose and notes anf crispy red fruits.

Food & wine pairings: Rack of lamb and vegetables

Cellaring potential: from 5 to 10 years

