



CLIMAT & TERROIR

Montre-cul means that when women worked in the vines, they have used to show their back side.

Operated vineyard surface: 2.17 hectares

Appellation: Bourgogne

Sol: clay-limestone composed of scree originating from Bathnonien limestone oolites gravel and Comblanchien limestone from upper Bathnonien

Grape variety: Pinot Noir

Exposure: East

Location: mid-slope

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: after partially destalking 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 oak barrels and in wooden vats

Time of ageing: 9 months in oak barrels then 1 month in a tank

TASTING

Expressive and powerful nose on notes of well ripe black fruits and spices. Refined and well-balanced palate, ample and fleshy, with a nice persistence on a pleasant freshness typical of the terroir.

Food & wine pairings: Burgundian snails, grilled meats

Cellaring potential: from 3 to 5 years

