



CLIMAT & TERROIR

Les Crais de Chêne was vinified separately for the first time in 2014.

Operated vineyard surface: 93.86 ares

Appellation: Fixin

Soil: clay-limestone and gravel

Grape variety: Pinot Noir

Exposure: South-East

Location: mid-slope

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 (15%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing: 13 months in oak barrels then 3 months in a tank

TASTING

Franck and flattering palate on fruit. Charming finish thanks to silky tannins.

Food & wine pairings: Duck breast, veal loin

Cellaring potential: from 7 to 10 years

