



CLIMAT & TERROIR

Place located below the Grand Cru Charmes-Chambertin.

Operated vineyard surface: 16 ares
Appellation: Gevrey-Chambertin
Soil: limestones and comblanchien

Grape variety: Pinot Noir
Exposure: East
Location: mid-slope

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: after 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 new oak barrels (35%) 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

Scents of black fruits, complex and generous palate and impressive length. A name in Côte de Nuits, that makes all great wines' amateur dream!

Food & wine pairings: Leg of lamb, confit pork cheeks

Cellaring potential: from 5 to 12 years

