



## CLIMAT & TERROIR

«Les Croisettes» evokes the great exposition, this plot is sheltered in South-East.

**Operated vineyard surface:** 17 ares

**Appellation:** Gevrey-Chambertin

**Soil:** well-drained sandy clay-limestone

**Grape variety:** Pinot Noir

**Exposure:** South-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 new oak barrels (80%) as well as in oak barrels of one or two years, preceded by a soft must pressing

**Time of ageing:** 12 months in oak barrels then 4 months in a tank

## TASTING

Nose on fruitsone and sublime toasty and woody aromas. Powerful and fleshy on the palate, elegant and refined fruit.

**Food & wine pairings:** Pike-perch with crispy skin, rack of lamb

**Cellaring potential:** from 5 to 12 years

