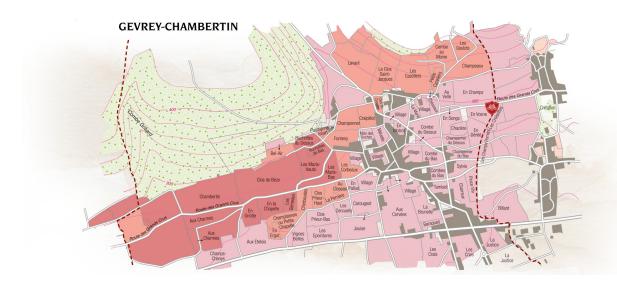


## CLIMAT CARD GEVREY-CHAMBERTIN LES CROISETTES



## **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 downws 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

