



CLIMAT & TERROIR

Place located near the Ruchottes, overhead the Clos de Bèze, two famous Grands Crus.

Operated vineyard surface: 39.97 ares

Appellation: Gevrey-Chambertin Premier cru

Soil: silty clay-limestone with gravel

Grape variety: Pinot Noir

Exposure: East

Location: top of the hillside

VINIFICATION & AGEING

Harvest: manual harvest followed by 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 (40%) 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 4 months in a tank

TASTING

Black fruits and spicy aromas. Well-balanced palate with powerful tannins, fruity notes and a nice freshness. Gorgeous elegant finish.

Food & wine pairings: Prime rib, game birds, grilled or roasted pork

Cellaring potential: from 5 to 15 years

