



CLIMAT & TERROIR

This climat is located in northern part of Gevrey-Chambertin appellation in an area called “Côte Saint-Jacques”.

Operated vineyard surface: 29 ares
Appellation: Gevrey-Chambertin
Premier cru
Soil: little thick brown clay-limestone

Grape variety: Pinot Noir
Exposure: East
Location: top of the hillside

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 (75%) 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 5 months in a tank

TASTING

Perfect balance between mellow tannins, structure and freshness.

Food & wine pairings: Stew of hare à la royale

Cellaring potential: from 5 to 15 years

