



CLIMAT & TERROIR

In old french, Longeroies means easy farming ground where plough shapes large furrow.

Operated vineyard surface: 1 hectare

Appellation: Marsannay

Soil: sandy loam clay-limestone composed of angular gravel that have settled on Premeaux limestone

Grape variety: Pinot Noir

Exposure: East / South-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 (33%) 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

Nose on sour red fruits and undergrowth. Fleshy and racy mouth, with tight-grained tannins and a superb length on black fruit.

Food & wine pairings: Grilled meat, Lamb chop, tournedos Rossini

Cellaring potential: from 5 to 12 years

