



CLIMAT & TERROIR

New plot selection. One of the well-known place of Couchey.

Operated vineyard surface: 0.17 hectares

Appellation: Marsannay

Soil: stony clay-limestone formed from cone pebbles

Grape variety: Pinot Noir

Exposure: South/South-East

Location: mid-slope

VINIFICATION & AGEING

Harvest: manuelle suivie d'un passage sur table de tri

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 (33%) 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

Nice intense purple colour. Subtle nose on red and black fruits with hints of sweet spices and a nice deep, mellow and gourmet palate.

Food & wine pairings: Duck breast with blackcurrant berries

Cellaring potential: from 5 to 12 years

