



CLIMAT & TERROIR

Well-known as vineyard since the Dukes of Burgundy in the 13th century. Clos du Roy étaient were poured at Louis 14 and Louis 16 place.

Operated vineyard surface: 24 ares

Appellation: Marsannay

Soil: characteristic sedimentary strata, gravel coming from the fragmentation of the Comblanchien limestone

Grape variety: Pinot Noir

Exposure: East/South-East

Location: bottom of the hillside and mid-slope

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 (50%) 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

Well-balanced wine with delicious red fruits' aromas. Racy and generous palate.

Food & wine pairings: Grilled, roasted or braised red meats, marinated preparations, ripened cheeses

Cellaring potential: from 5 to 12 years

