



CLIMAT & TERROIR

High quality climat, its name comes from its soil components (clay and limestone)

Operated vineyard surface: 0.58 hectares

Appellation: Marsannay

Soil: Entroques limestone

Grape variety: Pinot Noir

Exposure: South/South-East

Location: 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 (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

Nose on black fruits and spices. Supple and fresh attack on the palate, racy tannins and delicate texture.

Food & wine pairings: Rabbit with prunes, veal stew, Madeira ham, head of veal, ribs

Cellaring potential: from 5 to 12 years

