



## CLIMAT & TERROIR

Two famous climats Premier Cru Charmots and Les Frémiers composed this Cuvée

**Operated vineyard surface:** 45.8 ares

**Grape variety:** Pinot Noir

**Appellation:** Pommard Premier Cru

**Exposure:** East

**Soil:** brown clay-limestone

**Location:** bottom 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 (40%) as well as in oak barrels of one or two years, preceded by a soft must pressing

**Time of ageing:** 13 months in oak barrel then 2 months in a tank

## TASTING

Nose on citrus, hazelnuts and brioche. Well-rounded, gourmet and fruity palate with a nice saline freshness typical of the village.

**Food & wine pairings:** Grilled scallops, lobster stew and risotto

**Cellaring potential:** from 5 to 15 years

