



0,58 Ha about 3 500 Btles /year



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TYPE OF SOIL :

It is a clay limestone soil, displaying a dominance of limestone covered by a layer of rich clay with some stone.

GRAPE VARIETY - AGE OF VINE :

All the famous Burgundy appellations come from the same grape-variety : the « Pinot Noir ». These parcels are aged on average of 45 years.

VINIFICATION :

The harvest of the grapes is performed manually. After reception of the winery and destemming, the must is placed in a vat for a period of 12 to 15 days. For the three first days, the temperature is maintained between 16 to 18°C. This process allows to keep the primary aromas in the wine. After the temperature of the vat naturally elevates to be maintained between 28 and 33°C during a few days. During this period, two processes occur :

- the fermentation converts sugar to alcohol.
 - the maceration allows to transmit the colour and the proprieties of grape to wine. This one is improved by punching the cap and pumping-over.
- When the wine is achieved, we press.



MATURING :

Wines stay 15 months in cellar before being bottled. During this period, the wine undergoes a second fermentation named malolactic fermentation which allows it to stabilise its structure. It spends about 12 months of its life in oak barrels with one third in new barrels, in order to give it the necessary tannin. After this time, the wines are prepared to bottling.

CHARACTER OF THE WINE :

When it is young, this is a wine that displays a rang of aromas from the fresh fruit to liquorice. After a few years, it reveals its finesse and breed. The roasted coffee and caramel soften its character, and are emphasized by the notes of fresh leather and fur. It is a perennial wine, of good structure, apt to age well.

PRESERVATION and ADVISES of SERVICE :

Its structure allows itself to be kept at least 5 to 10 years and it will easily wait 25 years. These rich wines will be better appreciated to a temperature closed to 15-16°C. The previous uncorking of 1 to 2 hours is advised. Concerning young wines, using a carafe procures a good oxygenation.

GARNISH :

Its strength and its body allow every association to red wines sauces, for example an Entrecôte "Marchand de vin", roasted or marinated game; grilled or roasted strong red meat and strong cheeses.



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