

CÔTE DE NUITS | 100% PINOT NOIR | PREMIER CRU

PRESENTATION OF THE APPELLATION

Coming from Dijon, this is where the Burgundy "Champs Elysées" begins! At an altitude of between 280 and 380 metres, the Premiers Crus occupy the upper part of the Côte; the Village Appellation then extends over the brown calcic and brown limestone soil. The vines benefit from marl covered with scree and red alluvium from the plateau.

TASTING: austere and mystical

Food pairings: Beef Wellington

Potential and cellaring advice: 5 to 15 years. Serving temperature: 16°C

VINEYARD

- Surface: 0,08 ha
- Exposition: East
- Year of planting: 1925
- Soil and Subsoil: Light clay soil with a mixture of pebbles and alluvial deposits
- Density of planting: 12 000 vines / ha
- Soil cultivation: Motorized tilling machine, hoeing in the spring, mowing in the summer

WINE

- Harvest date: 29/08/20
- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 18 months, 50% new barrels
- Production: 400 bottles

