

CÔTE DE BEAUNE | 100% PINOT NOIR | PREMIER CRU

PRESENTATION OF THE APPELLATION

In the most southern part of the Côte de Beaune, in this commune and in Remigny in the extension of the terroir, this wine presents noticeable nuances depending on the hillside. Greyish limestones on the upper slopes. Going down the slope: oolitic limestone, white oolite, marl and limestone nodules.

TASTING: leather and chocolate

Food pairings: Veal paupiettes with olives

Potential and cellaring advice: 3 to 10 years. Serving temperature: 14°C

VINEYARD

- Surface: 0,14 ha
- Exposition: East
- Year of planting: 2004, surrounded by walls and lilies of the valley
- Soil and Subsoil: Sandy-clay-alluvial soil on marl-limestone formations
- Density of planting: 9 000 vines / ha
- Soil cultivation: Harrowing and between-the-vine blades

WINE

- Harvest date: 25/08/20
- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 18 months, 30% new barrels
- Production: 900 bottles

