



LOCATION  
Bourgogne

VARIETAL  
Pinot Noir

TERROIR  
Calcareous clay soil

### PRESENTATION

The grapes for this appellation come from villages located in the northern and southern parts of the Côte de Nuits, essentially from plots in Brochon (near Gevrey-Chambertin) and Corgoloin-Comblanchien (near Nuits-Saint-Georges).

### WINEMAKING/AGEING

Handpicking, sorting of grapes upon arrival at the winery. Fermenting maceration in thermoregulated wooden vats for 18 to 21 days. Aging in oak barrels (15 to 20% new barrels) for 14 to 16 months.

### TASTING

The nose features red and black fruit (blackcurrant, cherry, raspberry...) underpinned by a hint of smoke. Just as appealing on the palate, with structure provided by very soft, well-integrated tannins. A hint of liquorice on the finish.

### SERVING

Serve at 15-16°C (59-61°F).  
Aging potential: 3 to 5 years and more.

### FOOD PAIRINGS

Terrines and pâtés, roasted or stewed meats (lamb, pork, veal)  
Medium cheeses

