



## LOCATION

Bourgogne

## VARIETAL

Pinot Noir

## TERROIR

Limestone soil with clayey marls

## PRESENTATION

It is in this small village with its 520 acres of vines at the heart of the Côte de Nuits that some of Burgundy's most renowned red wines, such as Romanée-Conti and Richebourg are produced.

The vines are located on either side of the Grand Crus, either at the top or bottom of the slope, and sometimes at the same altitude in their prolongation.

## WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (25 to 35% new barrels) for 14 to 16 months.

## TASTING

Elegant nose with notes of red fruit (Morello cherry, raspberry...) combined with slight hints of toast and smoke which will evolve over time toward scents of truffle. Velvety start to the palate, rich body, bold yet silky tannins. The finish is highly aromatic.

## SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 5 to 7 years and more.

## FOOD PAIRINGS

Roasted or stewed meats (beef, lamb, duck, game)

Medium cheeses

