



LOCATION  
Bourgogne

VARIÉTAL  
Pinot Noir

### TERROIR

Limestone soil with varying amounts of clay

### PRESENTATION

Located in the Côte de Beaune overlooking Meursault, this small, 300-acre appellation mostly produces red wines (only 45 acres are planted with white grapes). Although these wines are not as well known as their illustrious neighbour Volnay, they boast lovely fruit and fine structure, which makes them enjoyable even in their youth.

### 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

Fruit forward nose featuring notes of berries (raspberry, blackcurrant) and plum. The palate is fleshy, robust and relatively powerful. Long fragrant finish.

### SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 3 to 5 years and more.

### FOOD PAIRINGS

Roasted or braised red and white meats  
Medium cheeses

