



*Area* : 0,69 ha  
*Age of the vines* : 50 years old  
*Average annual production*: 5000 bottles  
*Grape variety* : Pinot Noir

### Localisation

The main parcel (42 ares) is situated in the Argillières, the name of which gives a clue of the nature of the soil. This parcel continues the Musigny vines in the North at the entrance of the Chambolle comb. This parcel produces a cuvée with an unusual strength and density for a Chambolle village, and in this view it is rather similar to a Premier Cru.

Four other small parcels are situated in the following localities : Naozires, Maladières and Mombies.

All these plots lie on the alluvial cone of the comb, their subsoil is therefore very stony, which ensures perfect drainage.

### Vinification and ageing :

Traditional Burgundy vinification.

The transfer into barrels takes place a few days after de-vatting for an eighteen-month stay.

The average proportion of new oak barrels is 50% to 70% depending on the vintage.

Only one racking is made at the end of the malolactic fermentation, usually at the end of the winter following the harvest.

When the wines are about eighteen months old, that is in April, the blending of the barrels of the same appellation is carried out thanks to a racking in blending vats.

We take advantage of this transfer to fine the wines with egg white albumin.

The wines are kept "on fining agents" until the end of August, when it's time for bottling.

