



Area: 0,33 ha
Age of the vines: 45 years old
Average annual production: 1500 bottles
Grape variety: Pinot Noir

Localisation

This parcel called "La Platière" is located in the alluvial cone which is located downstream of the Lavaux valley, a mixture of silt and limestone alluvium carried over the millennia. This subsoil is present in a large majority of the village appellation Gevrey-Chambertin and gives wines that are both supple and deep, of high quality for simple "village" wines.

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 25% to 30% depending on the vintage.
 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.

Vintage 2019

2019 is a vintage marked by a cool spring, then a hot, dry summer, so harvesting was at a normal date but with exceptional maturity and concentration.
 Winter 2018-2019 was amongst the warmest ever recorded, so much so that there was virtually no frost at all! This mildness brought about rapid regrowth of the vines from the end of March. Most fortunately, the months of April and May proved to be rather cool, which delayed bud-break and the rest of the vegetative season.
 Vine flowering was therefore not in full swing until around



15th June on the Côte de Nuits, which foresaw harvesting towards 25th September. Flowering was very much spread out and stormy outbreaks brought about flower-shatter and variable-sized grape bunches. Once flowering was over, giving way to favourable weather, vines grew very rapidly and the different vegetative stages followed on, one after another. The months of July and August were hot and dry, but a few storms at end July allowed blockages due to water stress to be avoided. At the end of August, ripeness was already well on track and the weather for the weeks to come led us to bring forward the harvest, initially foreseen for around 23rd September, by almost a week. The beginning of September proved to be very hot, in fact, bringing with it lightning progression in terms of grape ripeness.

We began harvesting on 17th September on the 'Côte' and ended on 27th September in the Hautes-Côtes. As in 2018, the state of health of grapes was absolutely perfect, sorting virtually unnecessary. Unfortunately, quantities picked in 2019 on the Côte de Nuits are lower by about a third than those of 2018, due to the delicate vine-flowering period and the lack of rain during the summer.

The exceptional maturity and perfect healthiness allowed us to produce wines that are at the same time rich, pure and concentrated, but also with remarkable freshness and balance. In summary, 2019 is in the same line of vintages as 2015 and 2018, a vintage of well-accomplished maturity giving dazzling wines, with well-rounded tannins and exceptional concentration.

Press Review



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Moderate wood sets off equally ripe is not quite as fresh aromas of black currant, plum, raspberry and prominent earth. The succulent and nicely vibrant medium-bodied flavors are both seductive and suave, all wrapped in a saline-inflected finale that exhibits only a touch of rusticity.