



Area : 0,27 ha

Age of the vines : 35 years old

Average annual production : 1200 bottles

Grape variety : Pinot Noir

Localisation

The crop of two localities composes this wine, which are situated in the northern part of Nuits-St-Georges and are quite close to each other. The VIGNERONDES and the MURGERS cover the lower third of the slope on a sandy soil with a good filtering potential. This wine is characterized by the strength of the Premiers Crus of Nuits-St-Georges, together with melted tannins which remembers its closeness to Vosne. It has excellent ageing qualities.

Vinification & ageing

Traditional 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.

