



Area : 0,82 ha

Age of the vines : 40 years old

Average annual production : 4 000 btl

Grape variety : Pinot Noir

Localisation

This name derives from the word "CHAILLE" which means small stones.

This "climat" in the southern part of Nuits is planted on an alluvial cone, which indicates a large presence of stones. The soil is clayey, poor in limestone and contains "chailles", a kind of reddish flint, rich in silica.

This very special type of soil has encouraged us to make a separate cuvée which characterizes by an abundant minerality, a very pure fruit expression, a quite strong acidity and a powerful body, which give it good aging qualities.

Vinification & 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 30% to 40% 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.

