

PINOT NOIR

Vin de France



TERROIR

The Pinot Noir plot is opposite the estate and classified as Vin de France, although it is situated at the crossroads of Meursault, Auxey-Duresses and Monthelie. The plot is located along the original bed of the stream "Les Cloux" and was for the first time planted with vines in 1962.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

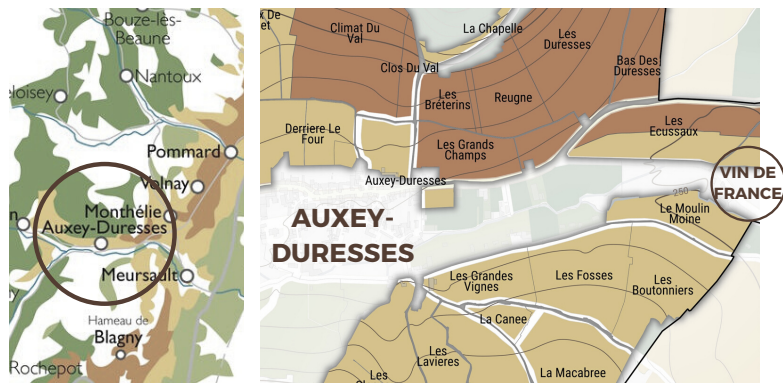
WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table.

We do a slow fermentation with 80% to 100% of whole clusters - depending on the vintage - in a stainless steel vat for 15 to 20 days using wild yeasts only. Daily pump over. Fixation of colour and aromas by the natural and controlled rise in temperature of the musts under the action of alcoholic fermentation.

At the end of the maceration, we press and age in a stainless steel vat for 6 months.

The wine is neither filtered nor fined. The vinification is done naturally, without sulphur and any input of any kind. We add very few sulfites before bottling when needed.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 0.90

Planting date: 1962

Soil: Clay, marl, limestone

Altitude (m): 220

Exposure: West

Density (vines/ha): 10,000

Yield (hL/ha): 42 to 46

Ageing potential: 2 years

Closure: glass cork

