
BOURGOGNE ROUGE

Clos de la Perrière Monopole



TERROIR

Clos de la Perrière is a single vineyard located in Corpeau, south of Puligny-Montrachet and Chassagne-Montrachet. It takes its name "Clos" from the old stone wall surrounding the vineyard. It creates the best conditions for the ripening of the grapes which is usually faster than the surrounding vineyards.

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 sorting table and 20% to 60% of the bunches are destemmed depending on the vintage.

We do a slow fermentation and maceration in cement tanks for 15 to 20 days using wild yeasts only. Daily pump overs to fix the color and the aromas.

We then press and fill oak barrels. We use less than 10% of new oak. Aged for 12 months without racking.

The wine is neither filtered nor fined.

We add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 1.50

Planting date: 1967 & 1968

Soil: Silt and limestone

Altitude (m): 220

Exposure: South

Density (vines/ha): 10,000

Ageing potential: 2 to 5 years

