



Bourgogne Côte D'Or Pinot noir

Parcels: Côte Chalonnaise, commune of Valotte in Chassey-le-Camp

Acreage: 1.68 hectares

Cépage: Pinot noir

Type of soil: clay-limestone and sand

Years of planting: 1961

Winemaking Process and Aging :

Grapes are harvested by hands using small bins to preserve them. After the sorting table and destemming, grapes stay in a tank for twelve to twenty days.

Once pressing is done wine is aged in wood barrels for a year (with 10% of new barrels renewed every year) followed by two months in tanks. Bottling is done using gravity and decided regarding the moon calendar.

Tasting : Fruity and fresh wine. Better to decant the wine for the recent vintages.

Ideal temperature to drink: 14 to 16°C

Aging: immediately to five years