



Terrain:

The vineyards are located in a valley on one side, and on very sloping ground atop of Nuits Saint Georges, oriented to the East (hence the name of the department of Côte d'Or or Côte d'Orient). We exploit more than 1.3 ha.

Varietals:

100% Pinot noir on 161-49 rootstock. Chosen variety (clones): small yields, great finesse.

Soil:

Oolitic limestone soil.

Plantation:

Density: 10,000 plants per hectare. Very short guyot- and simple royat-pruning. Yields limited to 48 hl/ha. Average age of vines: 40 years.

Harvesting:

Manual, September 19, 2019. 100% destemming.

Vinification:

In 37hl speidel vats for a soft extraction of the grape qualities. Cold pre-fermentation maceration for six days, then tumultuous fermentation for six days ensuring a progressive rise in temperature, and a final, regulated temperature of 37 degrees to fix the color.

Aged in Allier oak barrels (228 liters, medium toast), 20% of which are new, for 18 months in a cool cellar. Late malolactic fermentation (June to July). Bottled after light fining if necessary.

Tasting Notes:

Nose: 2019 is very expressive with notes of red fruits and blackcurrant.

Palate: 2019 seduces with its richness and persistence in the mouth --a concentration which does no harm to its balance--and the tannins are well blended. A promising wine with a beautiful future.

Pairings:

A wine for game, strong meats and spicy roasts. It should be drunk at room temperature not exceeding 18°. Will keep for 15-20 years.