



depuis 1929



Vineyard

Grape : 100 % Pinot Noir
Soil : granite and hard schist
Exposure : South east
Age : more than 15 years old

Vinification

Harvesting: 100% harvested by hand with selective picking in the vineyards.
Vinification : Burgundy fermentation for 6 to 9 days after partial destemming.
Ageing: 5 months in stainless tank with a partial oak barrel aging

Tasting

Colour : A clear ruby red.
Nose : A nose is characterised by aromas of black cherry and underwood.
Mouth : The palate is fleshy and fresh, with delicately fruity, aromas of blackcurrant and notes of liquorice. Fine and silky tannins.

Service

Best to be served at 16 - 18°C.
Easy to combine with a lot of dishes : cold cuts, barbecues, white and red meats, light pasta dishes but also to enjoy on its own as aperitif.
To keep 2/3 years.