



Area : 0,63 ha
Age of the vines : 40 years old
Average annual production : 4 000 bottles
Grape variety : Pinot Noir

Localisation

This parcel is located next to the GROS family parcel of RICHEBOURG in the north. The draining capacity of the place may explain its name: the natural vegetation would be quickly "burned" during summer because of the dryness of the soil. The soil is very stony on a 30 to 35cm thickness, and the subsoil is made of hard limestone (similar to Prémieux stones). This wine offers a great minerality; it is similar to Richebourg from which it is separated only by a 3m-wide lane. But the soil, which is not as thick as the Richebourg's, brings more softness to the tannins and makes it more rapidly accessible.

Vinification & ageing

Traditional Burgundy vinification. The transfer into barrels takes place a few days after de-vatting for an eighteen-month stay. The average proportion of new oak barrels is 50% to 70% depending on the vintage. Only one racking is made at the end of the malolactic fermentation, usually at the end of the winter following the harvest.

When the wines are about eighteen months old, that is in April, the blending of the barrels of the same appellation is carried out thanks to a racking in blending vats. We take advantage of this transfer to fine the wines with egg white albumin. The wines are kept "on fining agents" until the end of August, when it's time for bottling.

