



Area : 2,12 ha

Age of the vines : 40 years old

Average annual production : 10 000 bottles

Grape variety : Pinot Noir

Localisation

Alphonse GROS bought this "cru" in 1860 and we have the monopoly of this appellation. The engraving at the top of the label dates back to the buying of this parcel, since my ancestors had sold this wine in bottles right from the beginning. Generation after generation, the label has been bearing the following names :

- GROS-GUENAUD,
- GROS-RENAUDOT,
- Louis GROS,
- Jean GROS
- and from the 1996 vintage, Michel GROS.

The wall of this triangular parcel borders the village in the east. A monumental portal stands in its middle. A small and very ancient house marks the north angle, on the Town Hall square. The "Clos des Réas" is located on the hillock that overhangs the small Réas valley. The geological stratum of the subsoil is a "Salmon conglomerate" on the Oligocene strata, with, at this place, a large quantity of limestone blocks alternated with marls. This soil profile, together with the slope, ensures excellent drainage. The marls give wine the silky character of tannins, the elegance of perfumes and the slight acidity that make it easy to taste from its youngest age. However, this impression of easiness is misleading: thanks to the almost perfect balance of this wine, it can age 10 to 15 years while preserving its fruity expression and its freshness.

Vinification & ageing

Traditional Burgundy vinification.

The transfer into barrels takes place a few days after devatting 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.

