



*Area* : 0,20 ha

*Age of the vines* : 25 years old

*Averag annual production* : 1 000 bottles

*Grape variety* : Pinot Noir

## Localisation

This parcel is located in the "GRAND MAUPERTUIS" locality in the top part of the Clos, along the superior wall, bordering the "Grands Echezeaux". It was bought by Jean GROS in 1967 in the name of his son Michel, then aged 11. It borders the family parcel in the same locality, this parcel being presently trained by Anne GROS.

The 1985 frost imposed a complete pulling out of the vines. Re-planting was carried out in 1987 with the 115 clone on 161-49, which gave the grapes early ripening qualities.

This wine is characterized by very silky tannins and a quite poor acidity, which make it pleasant from its youngest age, even if it is very dense. However, it can easily be aged 10 to 15 years long.

## Vinification & ageing :

Traditional Burgundy vinification.

The transfer into barrels takes place a few days after de-vatting for an eighteen-month stay.

100% of new oak barrels are used on this appellation.

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.

