



Area: 0,33 ha

Age of the vines: 45 years old

Average annual production: 1500 bottles

Grape variety: Pinot Noir

Localisation

This parcel called "La Platière" is located in the alluvial cone which is located downstream of the Lavaux valley, a mixture of silt and limestone alluvium carried over the millennia. This subsoil is present in a large majority of the village appellation Gevrey-Chambertin and gives wines that are both supple and deep, of high quality for simple "village" wines.

Vinification and 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 25% to 30% depending on the vintage.

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.

