



*Area* : 0,23 ha

*Age of the Vines* : 20 years old

*Average annual Production* : 1500 bottles

*Grape Variety* : Pinot Noir

## Localisation

This very steep plot of land borders the southern wall of the famous "Clos des Lambrays", from which it is separated by the old "Route de Vergy", a very ancient road which joined Morey to the hillock of Vergy in a straight line.

In this place, the "Château des sires of Vergy" and "St Vivant abbey" were built. They were dominant powers in the region from the 12<sup>th</sup>-18<sup>th</sup> centuries.

This locality was completely regrouped and replanted in the 1980's. It is located on Comblanchien limestone covered by 30 to 35cm of a clayey and very stony soil. These soils, which are light and have a good filtering potential, give soft and very fine wines, very elegant.

A demand has been made for a 1<sup>er</sup> cru classification and is being studied by the INAO – French National Institute for AOC's and AOVDQ's.

Michel bought the vine when it was 3 year's old in 1995. The first vintage to be sold under this appellation is the 2000.

## Vinification et élevage

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.

