



Area : 0,82 ha

Age of the vines : 35 years old

Average annual production : 5 000 bottles

Grape Variety : Pinot Noir

Localisation

Four parcels contribute to the composition of this cuvée, all of them are located in the Northern part of Nuits Saint Georges, in the direction of Vosne, in the following "climats":

- Les ATHÉES : intensely dark red and deep soils situated on the alluvial deposits of the Meuzin valley;
- Les LAVIÈRES : a place where flat stones called "laves" can be found. Those stones were used in the past for roofing;
- Les BAS DE COMBE : this vineyard area is located just at the limit of Vosne Romanée, in the top part of the Réas valley;
- La PERRIÈRE-NOBLET : "perrière" means "quarry". It is located on a steep slope of hard limestone (White Oolite).

The assembling of these 4 parcels gives an elegant wine, with relatively supple tannins for this appellation. It stands as an "intermediary" between Vosne-type wines and Nuits-type wines.



Vinification & ageing

Traditional 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 30% to 50% 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.

