Area : 3 ha
Age of the vines : 35 years old
Average annual production : 7 000 bottles
Grape Variety : Pinot Noir

Localisation

Michel continues with his special vine parcel selection in the Hautes-Côtes. After the launch in 2014 of his single-owner Fontaine Saint Martin *monopole*, with the 2016 vintage it is the turn of the vines situated "Au Vallon".

This parcel of 3 hectares is to be found in the *commune* area of Marey les Fussey village, on a hillside slope facing due south, on the edge of a forest and at an elevation from 425 to 440 m. The upper parcel is on Oxfordian marls, the middle and lower parts on clayey limestones from the same period.

Michel began in 1978 to clear and replant in Pinot Noir this named *lieu-dit* area, abandoned since the phylloxera crisis. This replanting was finished in 2013, after long negotiations before acquiring the last parcel, belonging to the church in the village. The average age of replanted vines is today at thirty years or so. The different Hautes-Côtes parcels have always been vinified and aged separately, with blending only taking place two months before bottling. Michel therefore knows very well the particularities of each of them.

The "Vallon" has always been characterised by wines with silkier tannins and less noticeable acidity than the other *cuvées*. It is therefore the one that is easiest to taste when young. This sun-based *solaire* typicality is no doubt due to the maximum sunlight from which the south-facing slopes benefit, combined with the shelter from northerly and easterly winds afforded by the surrounding hillside and forest.

Vinification & ageing

Traditional Burgundy vinification. During the first 6 months, these wines are kept in large oak barrels in a very old cellar located underneath Jean GROS's house.

During the following 12 months, maturing continues in traditional barrels of 1 to 3 wines. Those barrels, which have stored higher ranked wines, give a little of the aromas of the previous wines. This technique improves the complexity of those cuvées.