



Area : 0,92 ha

Age of the Vines : 40 years

Average Annual Production : 6 000 bottles

Grape Variety: Pinot Noir

Localisation

The grapes of three parcels compose this cuvee which originates from the localities: «Aux Reas », «Au-Dessus de la Riviere» and « La Colombiere ».

All of these parcels are located close to the village, the last two being located on conglomerates of clay limestone on Oligocene strata, which are called "Salmon conglomerates" because of their salmon-pink colour. As for « Les Reas », they lay on hard limestone soils on Bajocian strata. These marls which are alternated with limestone blocks produce very soft and elegant wines.

Vinification & 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 30% to 40% 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.

