

Area : 0,63 ha
Age of the vines : 40 years old
Average annual Production : 4 000 btl
Grape variety : Pinot Noir

Localisation :

This parcel is located next to the GROS family parcel of RICHEBOURG in the north. The draining capacity of the place may explain its name: the natural vegetation would be quickly "burned" during summer because of the dryness of the soil. The soil is very stony on a 30 to 35cm thickness, and the subsoil is made of hard limestone (similar to Prémieux stones). This wine offers a great minerality; it is similar to Richebourg from which it is separated only by a 3m-wide lane. But the soil, which is not as thick as the Richebourg's, brings more softness to the tannins and makes it more rapidly accessible.

2013, is once again a vintage responsible for seriously stressing the winegrowers in Burgundy. We had a bad fight against mildew and oidium on our hands, in view to bring healthy grapes to the winery.

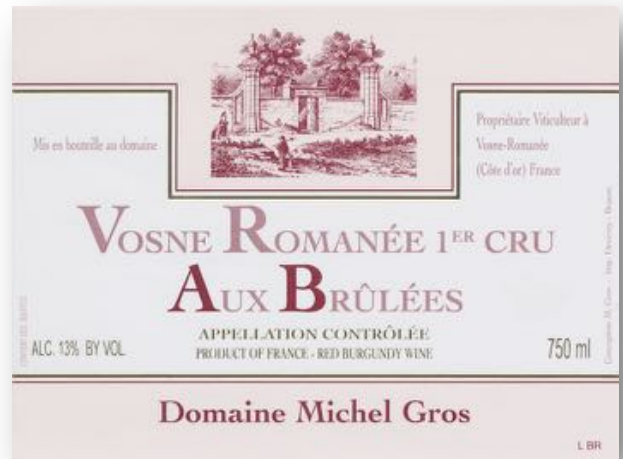
An exceptionally cold and wet month of May explains mainly the delay in harvesting, starting in Vosne the 6th of October and ending in the Hautes-Côtes on the 17th. Last time harvest was even later than this goes back to the 1978 vintage.

A very disturbed weather during the flowering period in the second half of June resulted in flower abortion and millerandage for nearly all the bunches, consequently showing small berries and a harvest between 30 and 40% lower than average.

However the millerandage saved this vintage.

The small bunches ripened perfectly in spite of a mixed summer, except for a hot and sunny month of July.

The millerandage also helped to strongly reduce the sensitivity to Botrytis cinerea which could have totally destroyed the grapes during the last stormy days before harvest.



The millerandage, while reducing the proportion of juice, is the reason why the wines have such a sustained colour, a natural concentration without excessive tannins, as the imperfect fecundation decreased the number and size of the pips.

A late ripeness due to the rather chilly temperatures allowed the intense fruit aromas to develop, specific markers of each terroir, and a high acidity level, synonym of longevity.

This analytic acidity, revealed by low PH, is not detected during tasting, thanks to very mellow tannins and a rich texture reducing its perception.

The wines are already very seductive due to their harmony, their equilibrium, their intensity and their precise aromas. They will keep for many years and remind us of the 1993 vintage, still excellent to-date.

Press review :

Jancis Robinson, January 12, 2015 - 17 / 20

Violet fragrance and expressive red cherry fruit. Chewy tannins, intense fruit and a bitter brightness to finish. Rounded, aromatic, dry and succulent. (RH)

Sarah Marsh, Winter 2014, Burgundy Briefing N° 16

Very spicy high toned aroma. Quite gassy. Just finishing its MLF...and some malic. It is aromatic and has good tension. The tannins are ripe...plenty of them and the fruit is dark red and fresh. It has precision and keen edges. A more compact and layered palate and the finish is decisive. Score 18.25. They always make the harvest 3 days later and this cuvee always has the high level of acidity, especially in this vintage.

Bill Nanson, 3rd December, 2014, Burgundy-Report

Depth and concentrated dark fruit - a sleek not fat aromatic. Here is a beautiful palate that's lithe, concentrated and dark fruited with very fine mid-palate intensity and only faintly tannic. Excellent! The last drops in the glass with a fine floral lift too.

International Wine Challenge 2015

Youthful, with black fruit and hints of violets. Dense and layered on the palate, with a good grip, distinct iron note and structure of a 1er Cru Vosne. Firm tannins, will improve for 3 to 6 years. Gold medal