



Area : 0,69 ha
Age of the Vines : 50 years old
Average annual production : 5 000 bottles
Grape Variety : Pinot Noir



Localisation :

The main parcel (42 ares) is situated in the Argillières, the name of which gives a clue of the nature of the soil. This parcel continues the Musigny vines in the North at the entrance of the Chambolle comb. This parcel produces a cuvée with an unusual strength and density for a Chambolle village, and in this view it is rather similar to a Premier Cru.

Four other small parcels are situated in the following localities: Nazoires, Maladières and Mombies. All these plots lie on the alluvial cone of the comb, their subsoil is therefore very stony, which ensures perfect drainage.

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:

Sarah Marsh, Winter 2014, The Burgundy Briefing N°16
 Again one third new oak. This was still finishing MLF so the tannins seem harder...and it was gassy Dark fruit aroma. This has a much straighter, zesty palate. The tannins are tighter than the previous village wines, but ripe. There is plenty of tension; you feel the coldness of the Argillieres and the riper fruit from below the village. More apparent acidity...the malic. There is a touch of minerality on the finish. Score 16 at least, but to taste again.

Bill Nanson, 3rd December, 2014, Burgundy-Report
 Here is a more obvious malo aroma ut the nose still has fine depth. there is ple,ty of gas, but behind is a little more freshness and energy than the Vosne - today it's hard to say more - except that the finish is fine enough.

International Wine Challenge 2015
 Attractive fruit and spice aromatics counterbalance and lead to a filigree delicate palate. Silver medal

Allen Meadows, 15/01/2015, Issue 57
 Reduction flattens the fruit and renders the nose impossible to evaluate. The middle weight and lightly mineral-inflected flavors possess a slightly finer mouth feel before concluding in a bright and tension-filled finish where a touch of wood surfaces. This is an excellent villages and in particular I like the balance and restraint. Worth checking out. ♥