



*Area* : 0,20 ha  
*Age of the vines* : 25 years old  
*Average annual production* : 1 000 btl  
*Grape variety* : Pinot Noir

#### Localisation :

This parcel is located in the "GRAND MAUPERTUIS" locality in the top part of the Clos, along the superior wall, bordering the "Grands Echezeaux". It was bought by Jean GROS in 1967 in the name of his son Michel, then aged 11. It borders the family parcel in the same locality, this parcel being presently trained by Anne GROS.

The 1985 frost imposed a complete pulling out of the vines. Re-planting was carried out in 1987 with the 115 clone on 161-49, which gave the grapes early ripening qualities.

This wine is characterized by very silky tannins and a quite poor acidity, which make it pleasant from its youngest age, even if it is very dense. However, it can easily be aged 10 to 15 years long.

**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

The vines are now 26 years old, 100% new oak and three barrels. This is a large bold wine; but is draped in silky tannins; (although the new oak is very evident at the moment). Some muscle, but it is smooth. The fruit is very fresh, juicy even - there is the exuberance of young vines here - and the freshness is clear; especially on the long and vigorous finish. Score 19.2

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

Wide and complex high tones that are slowly augmented with a growing floral element. Rounder and fuller with a growing intensity of fine fruit. Longer lasting with a faint herbaceous note - just another complexity - this is very, very good.

Allen Meadows, 15/01/2015, Issue 57

A healthy dollop of oak fights somewhat with the very ripe and distinctly earthy aromas of plum and assorted purple fruit scents. There is outstanding richness, volume and concentration to the broad-shouldered flavors that possess good power before terminating in a youthfully austere but not hard finish. This very serious effort will require at least 10 to 12 years to resolve the underlying structure and 15 would not be a surprise.