



Area in production : 3,25 ha
Average age of the vines : 20 years old
Average annual production : 10 000 btl
Grape : Chardonnay

Localisation

This vineyard which is planted next to the Pinot Noir parcel is trained exactly the same way. The soil, which is mainly composed of marl in this area, is perfectly suitable for Chardonnay. The pruning used here is Guyot simple. It is located at an altitude reaching 360m to 380m, on so-called "Pernand marls". This geological stratum, that is also present in Pernand-Vergelesses and the hill of Corton, explains the similarity with wines from these vineyard areas, the altitude bringing a little more freshness.

Vintage 2014

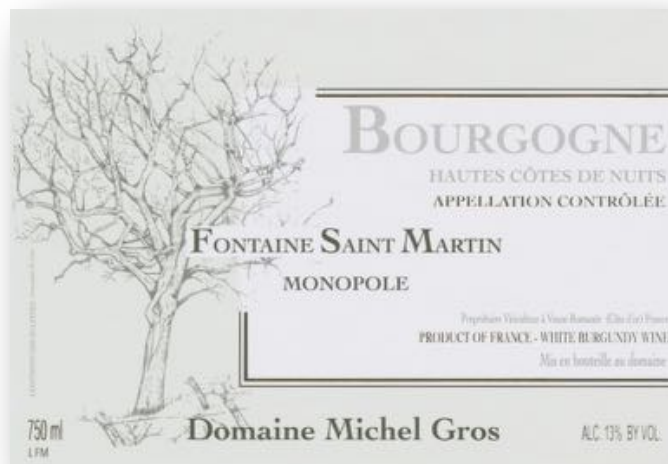
Spring was particularly dry and hot, with vegetative growth starting very early, from the end of March. These very favourable conditions lasted until the end of June, bringing about hasty vine flowering during the first week of June, then rapid swelling of the grapes, which reached the stage of fully-formed bunches by 1st July, some 2 weeks ahead of normal. The months of July and August were much cooler and damper, which slowed vine development.

At the end of August, then throughout the month of September, the weather remained dry, hot and sunny, allowing good grape ripening.

The harvest started at the domain on 15th September and ended on 1st October in the Hautes-Côtes, in ideal conditions.

The weather profile is very close to that of the 2011 vintage and the wines naturally show a lot of similarities: these are wines of intense colour, with well-integrated tannins thanks to complete ripeness and acidities that are mid-range, enhancing roundness on the palate. Aromas are precise and the character of each *climat* well defined.

All things considered, a vintage that is well-balanced, easy to appreciate in its youth, but with nevertheless an ageing potential of some ten years.



Press Review

THE Burgundy Briefing.

Sarah Marsh, Winter 2015

A cooler aroma, slight lemon; fresh and juicy and more savoury mineral. On the palate some tension. It is zesty and fruity, but savoury and stoney too. And it has a breadth as well.....this is a wine for a meal. "Yes," says Michel "it's very good with snails."



Guide 2018

Light yellow. Refined, expressive floral and fruity nose with faint toast and a mineral sensation. Lovely fat, silky texture, freshness and savoury mineral and oak persistence on the palate. An ultra premium generic Burgundy. 89/100 (tasted in 2016)

Wine Spectator

June 2017

A fleshy and juicy white, with substance that presents a heart of peach and apple notes wrapped in cooking aromas. There is a hint of tannins on the finish. Drink now through 2020. 89 points

Decanter

Gérard Basset – February 2016

Superb wine, showing a lovely mix of dried and orchard fruit, touches of spices, a lively texture and mineral finish. 90 points



International Wine Challenge 2016 – Silver Medal

The nose shows hints of fruit and sour dough bread. The palate has a juicy satsuma acidity on the finish with hints of buttered toast. A very attractive wine.