



*Area* : 0,82 ha  
*Average Age of the Vines* : 35 years old  
*Average Annual Production* : 5 000 btl  
*Grape Variety* : Pinot Noir

#### Localisation :

Four parcels contribute to the composition of this cuvée, all of them are located in the Northern part of Nuits Saint Georges, in the direction of Vosne, in the following "climats":

- Les ATHÉES : intensely dark red and deep soils situated on the alluvial deposits of the Meuzin valley;
- Les LAVIÈRES : a place where flat stones called "laves" can be found. Those stones were used in the past for roofing;
- Les BAS DE COMBE : this vineyard area is located just at the limit of Vosne Romanée, in the top part of the Réas valley;
- La PERRIÈRE-NOBLET : "perrière" means "quarry". It is located on a steep slope of hard limestone (White Oolite).

The assembling of these 4 parcels gives an elegant wine, with relatively supple tannins for this appellation. It stands as an "intermediary" between Vosne-type wines and Nuits-type wines.

**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.

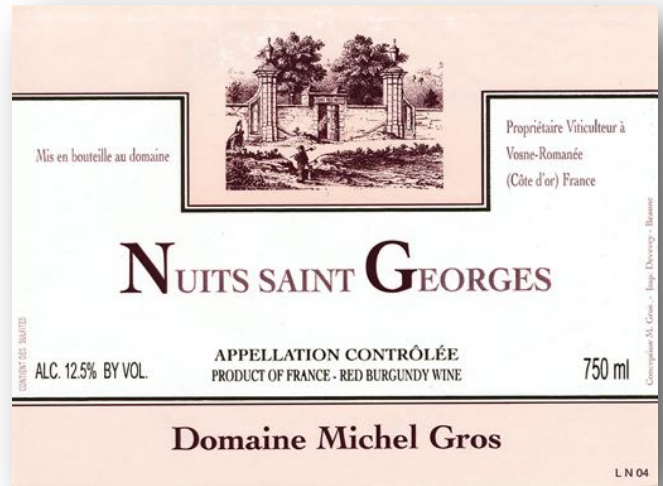
An exceptionally cold and wet month of May explains mainly the delay in harvesting, starting in Vosne the 6<sup>th</sup> of October and ending in the Hautes-Côtes on the 17<sup>th</sup>. Last time harvest was even later than this goes back to the 1978 vintage.

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 cuvée of parcels on the Vosne side. This smells peppery; smooth onto the palate; an elegant village NSG; Fullish in the middle with plenty of dark fruit, black cherry in the mid palate....quite aromatic on the finish with just a little fresh, sappy lift at the end. It works well. Score 16.

Bill Nanson, 3rd December, 2014, Burgundy-Report  
 Malo only 2/3rds completed, thou 'it should be done by Christmas'!

A wide and fresh nose - though not obviously in malo. Clearly plenty of gas here but this remains a vibrant wine with very good energy. Transparent and really very good.

#### International Wine Challenge 2015

Youthful with great potential. Cherry scented, finely judged acidity and tannins - great typicity. Silver medal

#### Allen Meadows, 15/01/2015, Issue 57

This is very Nuits in character with its overtly savage and earth-inflected nose of dark berries and plum aromas. The full-bodied flavors possess excellent richness and volume before concluding in a complex and rustic but not particularly austere finale. This is a fine Nuits villages that should reward 6 to 8 of bottle age. ♥