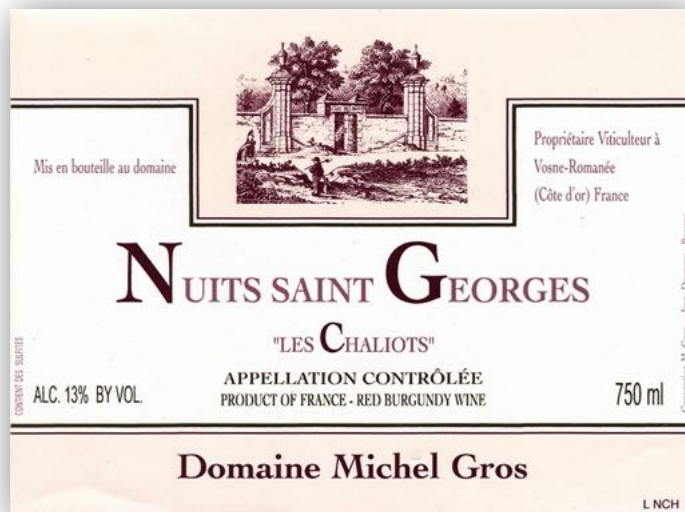




Area : 0,82 ha
Age of the vines : 40 years old
Average annual production : 4 000 btl
Grape variety : Pinot Noir



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

16.5 / 20. Strawberry tart and some light herbal notes. Dry, fine-grained tannin and moderate length to the fruit. Very enjoyable though not hugely complex. (RH)

Sarah Marsh, Winter 2014, The Burgundy Briefing N° 16

This is supple and so very juicy on the attack; more vibrance in the mid palate. This is very good. It combines sweet briar fruit with fresh acidity and smooth tannins. There is plenty in the mid palate and good freshness and fruit on the finish. It is underscored with soft, but cool graphite minerality and the finish is long, lightly mineral and fresh. I do like this. Top notch village NSG. Score 16.5

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

A nicely floral nose. There is not too much gas here, fine intensity and lovely freshness. This will be super!

Allen Meadows, 15/01/2015, Issue 57

Pungent aromas of wood and strong reduction block a reasonable assessment of the nose. By contrast there is good freshness to the muscular, suave and very round medium-bodied flavors that possess a succulent mouth feel, partially thanks to the ripe tannins. There is excellent complexity and length on the balanced, delicious and generous finale. This is a very fine Nuits villages and well worth checking out. ♥

Localisation :

This name derives from the word "CHAILLE" which means small stones.

This "climat" in the southern part of Nuits is planted on an alluvial cone, which indicates a large presence of stones. The soil is clayey, poor in limestone and contains "chailles", a kind of reddish flint, rich in silica.

This very special type of soil has encouraged us to make a separate cuvée which characterizes by an abundant minerality, a very pure fruit expression, a quite strong acidity and a powerful body, which give it good aging qualities.

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.