



Bourgogne Pinot noir Vieilles Vignes

Parcels : Côte de Beaune, commune de Chassagne-Montrachet

Acreage : 1.94 hectare

Cépage : Pinot noir

Type of soil : clay-limestone and sand

Years of planting : 1961

Winemaking process and aging : grapes are harvested by hands using small bins to preserve them. After the sorting table and destemming, grapes stay in a tank for twelve to twenty days.

Once pressing is done wine is aged in wood barrels for a year (with 10% of new barrels renewed every year) followed by two months in tanks.

Bottling is done using gravity and decided regarding on the moon calendar.

Tasting : fruity and fresh wine. Better to decant the wine for the recent vintages.

Ideal temperature to drink : 14 to 16°C

Aging : immediately to five years