

THE VINEYARD

Varietal	Pinot Noir 100%
Altitude	800 m asl
Vineyards of provenance	2 parcels - in Municipalities of Saint Pierre and Villeneuve
Average yield per hectare	60 q
Soil	sandy moraine
Fertilizers	natural manure, green manure
Treatments per year	3 times max (phytopharmacological)
Weeding	mechanical
Planting year	1989 - 1998
Density	> 10000 vines / hectare
Trellising	Cordon de Royat

IN THE WINERY

Cool Maceration	more than 48 hours (up to 6 piejage within 24 hours)
Fermentation & Maceration	15 dd at 8°-10°C
Aging	10 months in French barrique with bâtonnage
Percentage of new barrique	30%
Annual production	2700 bottles

TASTING NOTES

Vintage	2015
Eye	clear and bright red
Nose	opens with a feast of red fruits, with a prevalence of cherry and raspberry, then it expands into leather, thyme and flint
Mouth	elegant, complex, never banal; tannins are deeply balanced. It develops a great minerality and freshness with a long after taste

Glass

