

2018

✦ *Parcelle*

- ✦ Varietal Pinot Noir
- ✦ Color red
- ✦ Surface 0.25 ha
- ✦ Exposure East
- ✦ Soil clay and limestone
- ✦ Vine age 25

✦ *Viticulture*

We provide traditional manual culture work and care to the vine from november to July: cordon de royat pruning, ploughing, debudding for yield control, shot knitting and only when necessary spraying against the vine diseases.
The time and care we give to the vine is key to wine quality.

✦ *Winemaking*

First steps include a few days of pre-fermentation cold maceration, followed by about 10 days of alcoholic fermentation in stainless steel tank, skin crushing, ageing partly in tank (2/3) and oak (1/3).
Then comes natural malolactic fermentation at cellar temperature (13 to 14° C).
After 12 months of ageing, the wine is pumped back to one tank for bottling preparation.

✦ *Vintage 2018*

test

