



#### THE VINTAGE

2019 is a fresh and well-balanced vintage. Volumes are low although the quality is outstanding. Characterised by extreme weather conditions and perfectly healthy and aromatic grapes, 2019 saw weak rainfalls (-50% less than usual), several frosts spells in April/May followed by heatwave in summer. The harvests began on Monday 9 September in the Côte chalonaise and came to an end on the 21 September in the Côte de Nuits.



#### APPELLATION DESCRIPTION

The "Clos de l'Écu" appellation dates back to the Middle Ages. This clos enabled owners at the time to pay the sums they owed to the Dukes of Bourgogne. It is a monopole parcel and was purchased in 2003 by François Faiveley, the 6th generation of the family.

Exposition : South  
Soil : Gravel  
Grape Variety : Pinot Noir

#### *Characteristics of our plot*

Surface area : 2 ha 37a 03 ca [5, 86 Acres]  
Years the vines were planted : 1980, 1989, 1994, 1998



#### WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 14 months in French oak barrels (a third of which are new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



#### TASTING

This terroir offers a fruity and very elegant of the Pinot Noir varietal. It displays a deep ruby colour and remarkably pure notes of red and black fruits. The palate is lively and spicy with a refreshing touch of menthol. This wine evolves beautifully in the bottle although its generous character makes it a pleasure to drink in its youth.

Serve with : Duck breast, fillet of beef, slow roast lamb, veal shank with caramelised carrots.

Serve at : 14°C to 16°C

Cellaring Potential : 8 to 12 years