

THE VINTAGE

2017 is an early vintage. Harvests started on August 29th, the grape clusters were dense and compact thanks to excellent flowering in late May. Favourable climate conditions gave charm and generosity to the wines. 2017 is a classic style of vintage that can also be enjoyed in its youth.





APPELLATION DESCRIPTION

The "La Combe d'Orveau" parcel is situated just above the Musigny Grand Cru. This parcel most probably owes its name to its position in the upper parts of the valley and its south facing exposure: Orveau or le val d'or. It is one of the rare parts of Bourgogne where a Grand Cru, a 1er Cru and a village appellation sit side by side: "En Orveau".

Exposition : South, South-East
Soil : Pebbly, limestone rich soils
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 0 ha 25 a 77 ca - [0,64 Acres]
Years the vines were planted : 1945



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 16 months in French oak barrels (40-50% new oak and 50-60% one-wine barrels) which have been selected for their fine grain and moderate toast. The wines are left to age in our hygrometry-controlled cellars at consistent, natural temperatures.



TASTING

Bright garnet in colour with a delicate nose disclosing fruity and oaky notes. The palate reveals fruity, toasty notes such as black cherry and a firm tannic structure. An elegant, delicate and very distinctive wine.

Serve with : Pigeon with grapes, duck breast with mushrooms, roast turkey

Serve at : 14°C to 16°C

Cellaring Potential : 10 to 12 years