



#### 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.



#### APELLATION DESCRIPTION

The "Les Fuées" parcel is situated in the North of the village, just after Bonnes-Mares Grand Cru.

Exposition : East, South-East

Soil : Clay-limestone

Grape Variety : Pinot Noir

#### *Characteristics of our plot*

Surface area : 0 ha 18 a 97 ca - [0,47 Acres]

Years the vines were planted : 1944, 2011



#### 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

Intense ruby red hue. The nose reveals intense and complex aromas of ripe fruits underpinned by a touch of smoke and spice. The smooth attack gives way to a full-bodied, elegant palate.

Serve with : Feathered game, pheasant, deer, wild boar, veal sweetbreads

Serve at : 14°C to 16°C

Cellaring Potential : 10 to 12 years