



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

In the 9th century, Charlemagne owned vines in the Côte d'Or. He requested that the best lands be cleared out and this parcel was constructed in the forest. Situated in the south-west of the village, this Monopole climat was purchased by the domaine in 2003 following a 50 year leasing agreement. It is the smallest appellation in Bourgogne even smaller than Romanée-Conti Grand Cru.

Exposition : East
Soil : Stony soils with exposed rock
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 0 ha 60 a 95 ca - [1,50 Acres]
Years the vines were planted : 1971, 2005, 2007



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

Deep ruby red in colour with notes of ripe fruits, oak and touch of licorice on the nose. The palate offers silky smooth tannins, an elegant mouthfeel, good balance and excellent length.

Serve with : Roast duck, poultry casserole, fillet of beef, mature cheeses

Serve at : 14°C to 16°C

Cellaring Potential : 7 to 12 years