



#### THE VINTAGE

2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September. The red wines are seductive, well-balanced, aromatic, fresh and direct. The tannins are elegant and approachable. The palate discloses aromas of juicy fruits as well as warm, sunny, spicy notes.



#### 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 cellars at consistent, natural hygrometry and temperature.



#### 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