



THE VINTAGE

The climatic conditions were very mixed in 2016. The harvests took place later than usual in order to allow the grapes to reach their optimum ripeness levels. Our wines present fruity aromas. The wines are smooth and fleshy. This promises to be a very distinctive vintage.



APPELLATION DESCRIPTION

This climat is situated just above the village, near to the "Clos du Chapitre". "Craipillot" is derived from the word "Crai" (meaning "stony"), a reference to the climat's stony, limestone soils.

Exposition : East
Soil : Clay-limestone
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 0 ha 13 a 51 ca - [0,33 Acres]
Years the vines were planted : 1981



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

This wine has an attractive, deep ruby red colour and intense aromas of stewed red fruits and a touch of oak on the nose. The palate reveals a smooth, round attack which gives way to an explosion of fresh fruits that linger on the elegant and very persistent finish.

Serve with : Beef wellington, duck slivers, chicken casserole

Serve at : 14°C to 16°C

Cellaring Potential : 7 to 12 years