



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

This parcel is situated in the northern part of the village just before the valley. This climat's name is derived from "La Val", the term used in the Middle Ages to refer to a low point in the land, a topographic rift. Along with "Les Cazetiers" and "Clos Saint-Jacques", this climat is considered to be one of the 3 best Premiers Crus in Gevrey. The Domaine purchased this parcel in late 2013.

Exposition : East/South-East
Soil : Fossiliferous rock and clay soils
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 0 ha 98 a 66 ca (2,44 Acres)
Years the vines were planted : 1945, 1967, 1968, 1986, 1993



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 colour with an attractive nose offering intense aromas of small black fruits. A powerful, warm and concentrated wine with exceptional aromatic intensity with elegant tannins and a touch of leather that linger on the finish.

Serve with : Game, rack of lamb, pigeon casserole, beef bourguignon

Serve at : 14°C to 16°C

Cellaring Potential : 15 to 20 years