

#### 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

This climat was called "Petite Merveille" (Little Wonder) in the Middle Ages, a sign of the high quality of the wines produced here. "Latricières-Chambertin" dates back to 1508 and is the most southern Grand Cru in Gevrey-Chambertin. This wine reveals exceptional balance between minerality (reminiscent of Clos de la Roche) and depth (close in style to a Chambertin).

Exposition : East

Soil : Shallow limestone-rich soils with a layer of silica

Grape Variety : Pinot Noir

#### *Characteristics of our plot*

Surface area : 1 ha 20 a 67 ca - [2,98 Acres]

Years the vines were planted : 1958, 1984, 1989



#### 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 16-18 months in French oak barrels (60% new oak and 40% 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

Intense ruby red hue and complex nose offering rich roasted notes and spice. The palate opens up with rich, silky tannins that give way to a powerful and complex structure.

Serve with : Roast quail, pigeon, roast beef, turkey with chestnuts

Serve at : 16°C

Cellaring Potential : 10 to 25 years

