



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.



APELLATION DESCRIPTION

This climat is named after the small houses known as "Mazis" that used to be present on this parcel. It is the most northern of the Gevrey-Chambertin Grands Crus. Our parcel lies in the "Mazis Haut" (upper Mazis) and offers a unique terroir composed of an alluvial cone where scree from the valley has gathered. The wines produced in this climat are seductive, lively and very deep.

Exposition : East
Soil : Shallow soils
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 1 ha 55 a 98 ca [3,85 Acres]
Years the vines were planted : 1930 à 1945, 1959, 1974, 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 16-18 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

This wine reveals a deep ruby red hue and intense notes of oak, spice and red fruits on the nose. The palate offers the same aromas and the nose with a harmonious combination of fruity and oaky notes. With its smooth tannins and long, lingering finish, this well-balanced wine is the epitome of elegance.

Serve with : Steak in a mushroom sauce, game stew, glazed duck breast, roast saddle of lamb

Serve at : 16°C

Cellaring Potential : 10 to 25 years