

Depuis



1929

BEAUNE « VIEILLES VIGNES »

AGE OF VINES	40 years on average over 10 parcels.
VARIETY	Pinot noir.
SOIL - EXPOSURE	White limestone soil - south/south-east facing
CULTIVATION	Guyot" pruning - reasoned viticulture
HARVESTING	Manual, with green harvesting and sorting if necessary
VINIFICATION	100% destemmed; vatting for 15 to 20 days depending on the year. Aged for 12 months in barrels, with 20% new barrels
AVERAGE LAYING DOWN TIME	Between 2 and 8 years
SERVING TEMPERATURE	Between 15 and 18°



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