

Depuis



1929

BOURGOGNE COTE D'OR PINOT NOIR



ACREAGE	264hectares
AGE OF THE VINES	40 years on average over 10 parcels
VARIETY	Pinot Noir
SOIL – EXPOSURE	Clay soil - vines located exclusively in the Pommard locality
CULTIVATION	"Guyot" pruning - reasoned viticulture
HARVESTING	Manual, with green harvesting and sorting if necessary
VINIFICATION	100% destemmed; vatting for 10 to 12 days depending on the year. Aged in oak barrels
AVERAGE LAYING DOWN TIME	Between 2 and 8 years
SERVING TEMPERATURE	Between 15 and 18 °C
FOOD AND WINE PAIRINGS	Beef stew, pork filet mignon, veal and kidney roll, roast duck ...

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