

Depuis



1929



## BOURGOGNE HAUTES-COTES DE BEAUNE

ACREAGE	282 hectares
AGE OF THE VINES	40 years on average over 10 parcels
VARIETY	Pinot Noir
SOIL – EXPOSURE	White limestone soil - south facing. 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 8 to 12 days depending on the year. Aged 10 months in barrels, a quarter of which are new barrels
AVERAGE LAYING DOWN TIME	Between 2 and 8 years
SERVING TEMPERATURE	Between 15 and 18 °C
FOOD AND WINE PAIRINGS	Cantal, rabbit fricassee, steak, roast turkey ...
HISTORY OF THE LOCALITY	This appellation was created in the mid 1960s. The vines are located in the Pommard locality, but are too far away to be entitled to use the Pommard appellation.

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