

BOURGOGNE

Vineyard :

Medium-depth clay-limestone soil with the presence of numerous stones.

Our Bourgogne plots are located in the villages of Gilly-Les-Cîteaux and Vosne-Romanée.

Area : 0,52 hectares

Grape Variety : pinot noir

Year Planted : 1981-1983

Altitude : 240 meters



Vineyard work :

November : Pruning preparations

Until the end of February : Pruning and shredding of vine shoots.

March : Final pruning and vineyard repair work

April - May : Rigorous shoot thinning and trellising (first pass)

June : Trellising (second pass)

July : Trellising (third pass)

August, before veraison : Leaf thinning, trimming or no trimming of the vines, depending on the prevailing weather conditions.

Soils :

Soils are worked as little as possible to avoid disturbing microbial life and to maintain a healthy environment.

At the end of winter, we use an inter-vine weeder at a maximum depth of 5 cm to control natural weed growth in the plots.

In June and July, the plots are manually hoed to remove larger thistles.

Control Method :

The estate has been certified Organic by ECOCERT since 2017.

To take this approach even further, our control method is based on observation, rigorous monitoring of weather conditions and disease pressures, in order to minimize the number of passes.

We strive to reduce the use of copper and sulfur as much as possible.

Harvest :

Hand harvested with sorting in the vineyard. The grapes are transported in small crates. A second sorting of grapes is done in the winery.

Winemaking :

Our winemaking techniques are thoughtful and adapted to the characteristics of each vintage, aiming to achieve the best possible wine. The estate's philosophy is to intervene as little as possible. Alcoholic fermentation starts spontaneously, with indigenous yeasts.

Punch downs and pump overs are proportioned according to each vintage.

The vats are rarely cooled and never reheated.

Gravity is used to put the wine into barrels.

Maturation : 18 months in oak barrels.

Wine character :

A luscious wine with red fruit aromas, a good length on the palate, and fine tannins.

This wine is seductive in its youth, with its digestible, fresh, fruity character; its fine structure will enable it to retain its style and all its qualities throughout its evolution.

Wine and food pairing : A wine that goes very well with many dishes, but it is also very enjoyable on its own.



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GRANDS VINS DE BOURGOGNE

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