



#### VINEYARDS

Sol : silt clayey-sandy  
Exposure : East  
Year of planting : 2005  
Plot size : 19,84 ares

#### GRAPE

100% Pinot Noir Grand Cru  
Verzenay  
0% reserve wine

#### VINIFICATION

Maceration of 8 hours before the "saignée"  
AF in thermos-regulated stainless steel vats  
FML blocked  
No fining  
Ageing 4 to 6 months in barrel, stirring of the lees reasonably  
Barrels : 4 to 5 wines 3,50hl

#### AGEING IN BOTTLE

48 months minimum

#### DISGORGEMENT DATE

Displayed on the back label

#### DOSAGE

0 g/L

#### AVAILABLE CONTENT

Bottle - 75 cl

#### NOTE FROM THE CELLAR MASTER

“The lieu-dit « Les Marquises » reveals an uncommon expression of Pinot Noir: the terroir combines a high drainage capacity and an half-day sunshine exposure (morning) that makes a relatively mild climate. We find very delicate aromas of red fruits. The maceration of 8 hours offers a surprising aromatic fullness of this terroir characteristic.”