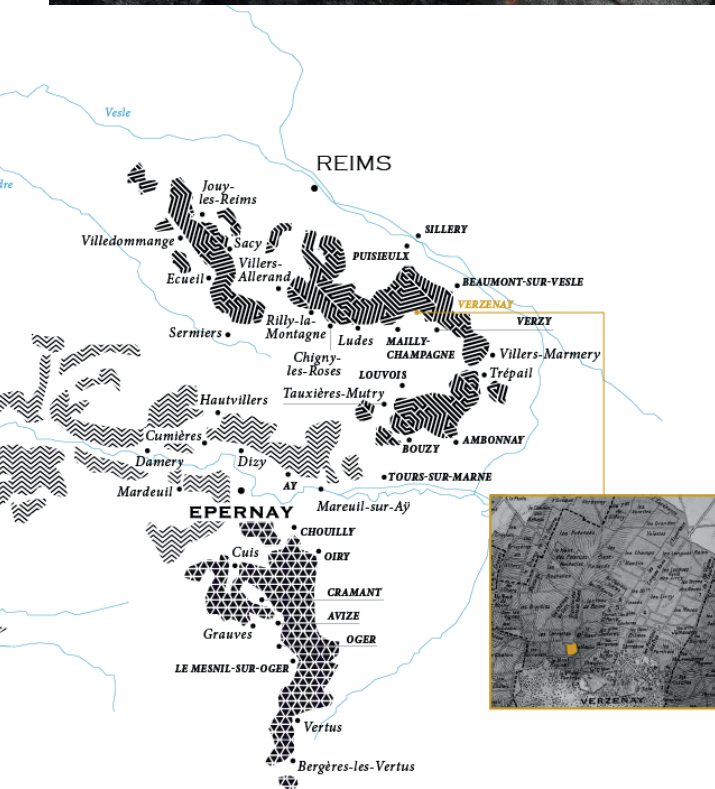




**GRAPE** 100% Pinot Noir Grand Cru  
Verzenay  
0% reserve wine

**LIEU-DIT** Surface area: 59,75 ares  
Planting: 1984  
Soil: silt  
Exposure: north

**VINIFICATION** AF in termos-regulated stainless steel vats  
MLF not initiated  
No fining  
Ageing 6 to 8 months in barrel with stirring of the lees reasonably  
Barrels: 1 to 3 wines, light toast, 3,50hl and 6,15 hl

**AGEING IN BOTTLE** 48 months minimum

**DISGORGEMENT DATE** Displayed on the back label

**DOSAGE** 0 g/L

**AVAILABLE CONTENT** Bottle - 75 cl

#### NOTES FROM LAURENT VAILLANT, CELLAR MASTER

*The “Les Corettes” parcel offers an atypical expression of Pinot Noir: the draining soils and sunny afternoon exposure favor optimal ripening. This microclimate, with exposure to the hottest part of the day, gives the wine great structure and intense red fruit aromas.*