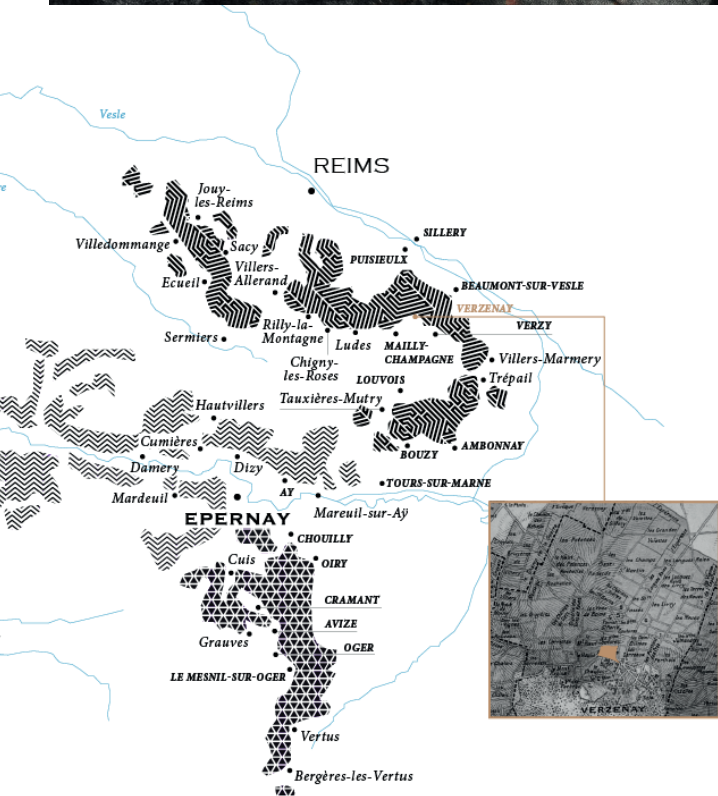




GRAPE 100% Pinot Noir Grand Cru
Verzenay
0% reserve wine

LIEU-DIT Surface area: 19,85 ares
Planting: 2005
Soil: sandy-clay loam
Exposure: east

VINIFICATION Maceration of 8 hours before the "saignée"
AF in termos-regulated stainless steel vats
MLF not initiated
No fining
Ageing 4 to 6 months in barrel with stirring of the lees reasonably
Barrels: 4 to 5 wines, 3,50 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 Marquises" parcel reveals an atypical expression of Pinot Noir, thanks to a terroir combining draining soils and mild morning sunshine. As a result, we find very fine aromas of small red fruits. The 8-hour maceration accentuates this singular terroir, bringing greater aromatic amplitude.