



BOURGOGNE NOTRE DAME DE BONNE ESPÉRANCE

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vating of 15 days.

MATURING: 10 to 12 months partially in oak barrels as well as stainless steel tanks. Doesn't include new oak.

TASTING

TASTING NOTES: Pleasant bouquet of crushed blackberries and raspberries. The palate is medium-bodied with light, spicy opening, a good density and a solid blackberry, strawberry finish. A pleasant wine to drink young.

FOOD & WINE PARING: Barbequed meats and veggies, meat pie or roasted suckling pig.

AGING POTENTIAL: 2 to 5 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

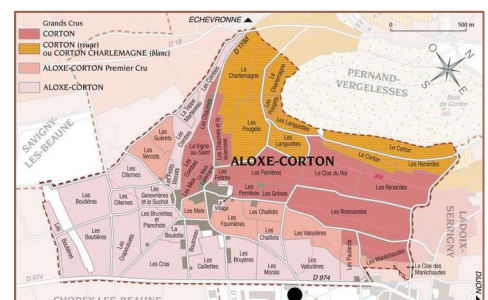
EXPOSITION: Four plots located on Savigny-les-Beaune, Ladoix-Serrigny, and Pommard. Including the climat "La Chappelle Notre-Dame" located on the map.

SOIL: Clay and limestone

SURFACE: 2,5 hectares

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 15 000 bottles





PERNAND-VERGELESSES VILLAGE

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 15% new oak.

TASTING

TASTING NOTES: Fresh black cherry and raspberry on the nose. Medium bodied, nice rusticity typical of Pernand reds. A finish of crunchy fresh cherries and a good length.

FOOD & WINE PARING: Lamb skewers, tuna tataki, French omelet and sautéed mixed veggies and mushrooms.

AGING POTENTIAL: 2 to 6 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

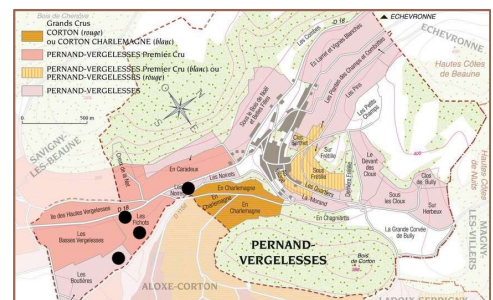
EXPOSITION: the plots are located at the bottom of the hill of Pernand. A few plots are Premier Cru and the climat is "Les Fichots"

SOIL: Clay and limestone, deep soil with red clay

SURFACE: 1,4 hectare

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 8 000 bottles





PERNAND ILE DES VERGELESSES PREMIER CRU

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 25% new oak.

TASTING

TASTING NOTES: A full of charm bouquet of black fruits. In the mouth it is supple, has ripe tannins and flavors of black cherry, black olive and blueberry. Good volume of fruit and some elegance characterize this wine.

FOOD & WINE PARING: Osso Bucco, ratatouille, veal sautéed with mushrooms. Cheeses: Comté...

AGING POTENTIAL: 3 to 8 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

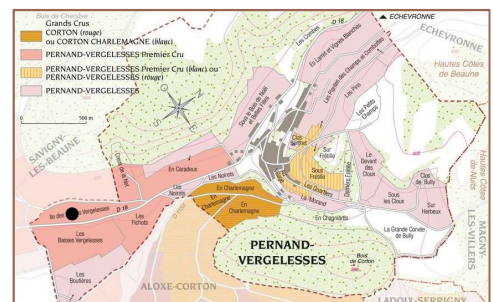
EXPOSITION: Plot located at mid-slope facing South-East.

SOIL: Clay, limestone in semi-deep soils

SURFACE: 0,5 hectare

VINEYARD AVERAGE AGE: 35 years

AVERAGE PRODUCTION: 3 000 bottles





PERNAND-VERGELESSES CLOS BERTHET VILLAGE MONOPOLE

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vating of 15 days.

MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 15% new oak.

TASTING

TASTING NOTES: A full of charm bouquet of red cherry, raspberry and touches of violet petal. Medium-bodied palate, a smooth and rounded finish. The finish shows good volume and a good length.

FOOD & WINE PARING: Beef lasagna, pork tenderloin, oven baked veggies. Cheeses: Comté, Saint Nectaire.

AGING POTENTIAL: 2 to 6 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

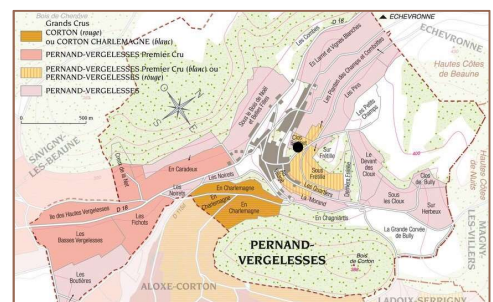
EXPOSITION: Plot located mid hillside, facing South-West

SOIL: Clay, limestone and some white marls

SURFACE: 0,5 hectare

VINEYARD AVERAGE AGE: 25 years

AVERAGE PRODUCTION: 3 000 bottles





ALOXE-CORTON VILLAGE

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 15% new oak.

TASTING

TASTING NOTES: An easygoing bouquet of blackberry and raspberry preserve. Well-balanced palate which delivers gentle grip, slightly chalky tannins and brisk. Quite mineral finish.

FOOD & WINE PARING: Lamb skewers, pasta Bolognese, flank steak with fries. Cheeses: Cantal, Tomme.

AGING POTENTIAL: 2 to 6 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

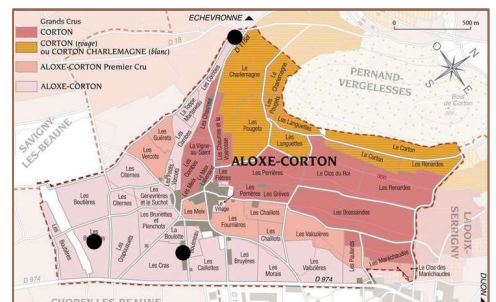
EXPOSITION: The plots are located in the flat area of Aloxé-Corton in the different climats "Les Cras", "Les Boutières" and "Les Combes".

SOIL: Clay and limestone, deep soil with red clay.

SURFACE: 1 hectare

VINEYARD AVERAGE AGE: 35 years

AVERAGE PRODUCTION: 6 500 bottles





ALOXE-CORTON LES VERCOTS PREMIER CRU

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 25% new oak.

TASTING

TASTING NOTES: Deep red with purple hint color. Nose of black current, raspberry and violet petal. In the mouth a nice depth of aromas: black and red fruits. Nicely structured, rather masculine with strong tannins.

FOOD & WINE PARING: Rib eye steak grilled over wood fire. Hungarian spicy goulash. Strong cheese: Epoisses.

AGING POTENTIAL: 2 to 6 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

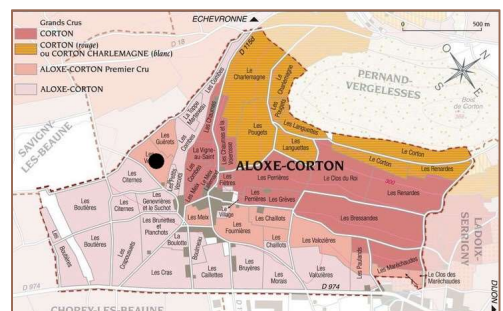
EXPOSITION: Plot located at mid-slope facing East.

SOIL: Shallow soils of compact red clay on top of diacalse limestone rock.

SURFACE: 0,5 hectare

VINEYARD AVERAGE AGE: 55 years

AVERAGE PRODUCTION: 2 800 bottles





CORTON BRESSANDES GRAND CRU

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 30% new oak.

TASTING

TASTING NOTES: Glowing color, liquor like aromas of plum and dark raspberry, earthy and floral wisp. A velvety feel, attractive fruits and dense flavors in the mouth. Concentration and persistence on the impeccably balanced finale.

FOOD & WINE PARING: Roasted beef filet or pigeon, grilled prime rib, or leg of lamb.

AGING POTENTIAL: 4 to 12 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

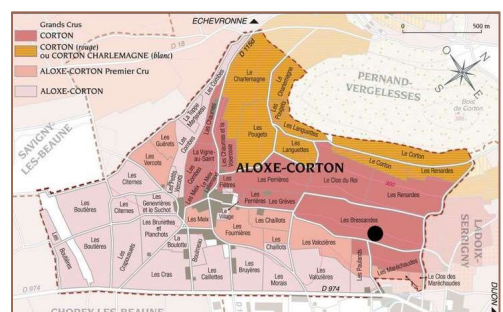
EXPOSITION: Plot located at mid-slope, gentle slope facing East, South-East.

SOIL: Ferruginous clay soils, quite gravelly, well drained ground.

SURFACE: 0,8 hectare

VINEYARD AVERAGE AGE: 25 years

AVERAGE PRODUCTION: 3 600 bottles





CORTON CLOS DU ROI GRAND CRU

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 30% new oak.

TASTING

TASTING NOTES: Bouquet of red and dark berries, as well as hints of warm earth and humus. Full bodied, generous and powerful, concentrated flavors of blackberry and bilberry. Light saline and sappy notes. Very persistent finish.

FOOD & WINE PARING: Roasted beef filet or pigeon, grilled prime rib, or leg of lamb.

AGING POTENTIAL: 4 to 12 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

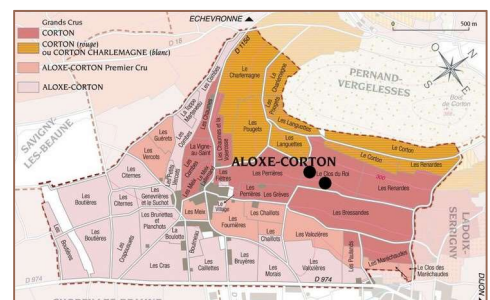
EXPOSITION: Plot located at mid-slope facing East, rather steep slope.

SOIL: Red clay soils, rich in iron oxide, not very calcareous.

SURFACE: 0,6 hectare

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 2 700 bottles





CORTON PERRIÈRES GRAND CRU

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 30% new oak.

TASTING

TASTING NOTES: A well defined bouquet of blackberry and crushed strawberry as well as hints of wet limestone and loamy scent. Some depth, fruit intensity, spiciness (pepperness) in the mouth. Extra volume, extra presence, extra tannin and very long aftertaste.

FOOD & WINE PARING: Grilled red meats, veal sauté or roasted pigeon. Cheeses: Comté, Epoisses...

AGING POTENTIAL: 4 to 6 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

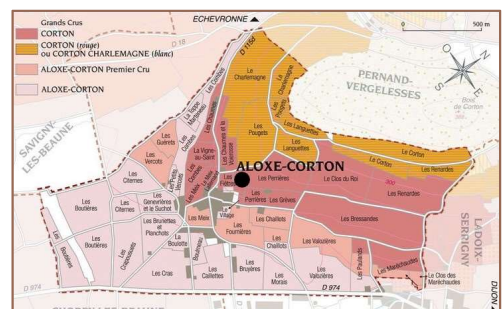
EXPOSITION: Plot located at mid-slope, in a flat area facing South-East.

SOIL: Clay and limestone, brown soil very gravelly. Rather deep soil which keeps the same structure.

SURFACE: 0,6 hectare

VINEYARD AVERAGE AGE: 25 years

AVERAGE PRODUCTION: 3 000 bottles





SAVIGNY-LÈS-BEAUNE LES VERGELESSES PREMIER CRU

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vating of 15 days.

MATURING: 12 to 15 months in oak barrels, including 15% of new oak.

TASTING

TASTING NOTES: Rubis color. A floral nose with hints of red berries, strawberries, black current and rose petal. In the mouth, the texture is fine and supple. At the end we find spicy notes. A pleasant wine to drink young.

FOOD & WINE PARING: Roasted chicken or poultries, veal sauté or blanquette and soft cheeses.

AGING POTENTIAL: 3 to 10 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

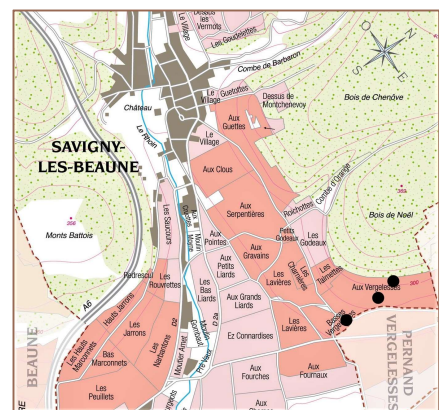
EXPOSITION: South-East in mid-slope for two plots, the last one is located on the edge of the woods of Noël.

SOIL: Clay and limestone, light and gravelly soil.

SURFACE: 2 hectares

VINEYARD AVERAGE AGE: 40 years

AVERAGE PRODUCTION: 10 000 bottles





BEAUNE MONTREVENOTS PREMIER CRU

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 25% new oak.

TASTING

TASTING NOTES: Nice color density. Good depth of aromas, with hints of red fruits and flowers (rose, peony). A velvety texture in the mouth, some raspberry, crushed strawberries as well as minerality. Rich and concentrated aromas and a good length.

FOOD & WINE PARING: Roasted beef filet, duck breast, pigeon or some cheeses such as Comté, Tomme...

AGING POTENTIAL: 2 to 8 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

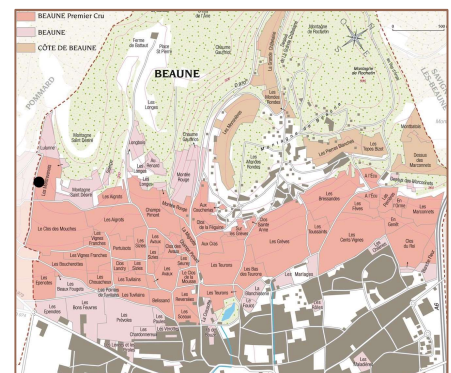
EXPOSITION: South of Beaune appellation, the plot is located on top of the slope facing South.

SOIL: Stony soil, rich in limestone, white marls and red clays

SURFACE: 0,3 hectare

VINEYARD AVERAGE AGE: 35 years

AVERAGE PRODUCTION: 2 000 bottles





POMMARD VILLAGE

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 15% new oak.

TASTING

TASTING NOTES: A fruity nose of figs and sloe as well as floral notes. Medium-bodied palate, quite supple tannins with some black cherry. An elegant and modest wine but delicious!

FOOD & WINE PARING: Rib eye steak, roasted duck breast, tajine, couscous, Mimolette cheese.

AGING POTENTIAL: 2 to 6 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

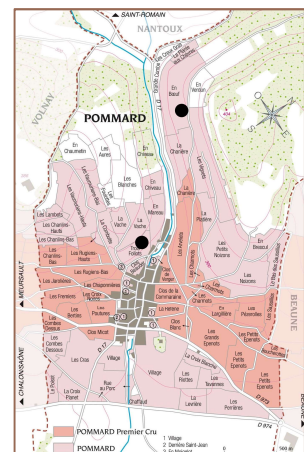
EXPOSITION: One plot located on top of the hillside facing South-West, the other one is at mid-slope facing East.

SOIL: Marls and clay. Darker and redder clays showcasing iron dioxide.

SURFACE: 0,8 hectare

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 5 000 bottles





POMMARD ÉPENOTS PREMIER CRU

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 30% new oak.

TASTING

TASTING NOTES: An open and heartwarming nose with notes of cherry, crushed strawberry and minerals. A good substance and tannins in the mouth. Outstanding depth and persistence on the well balanced finale.

FOOD & WINE PARING: Roasted beef filet, duck breast, pigeon or some cheeses such as Comté, Tomme...

AGING POTENTIAL: 4 to 10 years

SERVICE TEMPERATURE : 16°C



VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: Two plots one located in the climat “Petits Épenots”, and the other in “Grands Épenots” facing South-East.

SOIL: Quite shallow soils of clay and limestone, quite pebbly

SURFACE: 0,3 hectare

VINEYARD AVERAGE AGE: 35 years

AVERAGE PRODUCTION: 2 000 bottles

