



# Pinot noir : 0,65ha

*Protected Geographical Indication Coteaux des Baronnies*

## History.

Alexandre, the eldest son, during his oenology studies in Dijon, fell in love with this emblematic grape variety of Burgundy and its great wines, while studying oenology in Dijon. In 2010, he decided to plant Pinot Noir on one of the best plots of the estate, betting that the clay-limestone soils and the medium mountain climate of the Baronnies would allow this variety to express its full potential. Was it a winning bet?

## Geo climatic situation.

- Mediterranean climate, semi-continental, hot and dry (Drôme Provençale)
- Altitude: 500 meters
- Exposure of the plots: gentle slope hillsides
- Terroir: clay-limestone, rocky

## Production notes.

- Variety: 100% Pinot Noir
- Planting: 2.50 meters by 1 meter, which is 4000 vines per hectare
- Training system: trellis with 4 wires (1.40 meters of vegetation)
- Pruning: double cordon, 5 spurs, 10 buds
- Leaf removal: one side, east-facing
- No irrigation (soil management)

## Harvest.

- Harvest begins at the end of September
- Production : 40 Hl/ha, depending on vintage

## Wine making.

- Traditional vinification for 14 to 20 days
- Fermentation at 28°C
- Malolactic fermentation on lees in barrel
- Cold tartaric stabilization
- Ageing for 1 year in oak barrels of 1 to 6 wines
- Vacuum bottled at the estate with our bottling machine in August
- 3,500 bottles put on the market

## Tasting.



Elegant red robe with seductive aromas of red berries: Morello cherry, kirsch, wild strawberries. The tannins are elegant and well-integrated thanks to twelve months of aging in barrels of 1 to 6 wines.



A beautiful, charming, and structured Pinot Noir that will accompany an entire meal; charcuterie, caillette, leg of lamb, guinea fowl from Drôme, cheese. Recommended serving temperature is 14°C to 18°C. Can be stored for 10 years

