

Bourgogne Pinot noir



Grape variety: Pinot Noir.

Surface: Le Champ l'Huillier at Corpeau for 0.6871 ha, Monpoulain at Volnay for 0.2045 ha and Les Grands Clous Perrons at Meursault for 0.1957 ha. Le Champ l'Huillier was planted in 1962, Monpoulain in 1972 and les Grands Clous Perrons in 1951.

Soil: Deep clay for Le Champ l'Huillier.

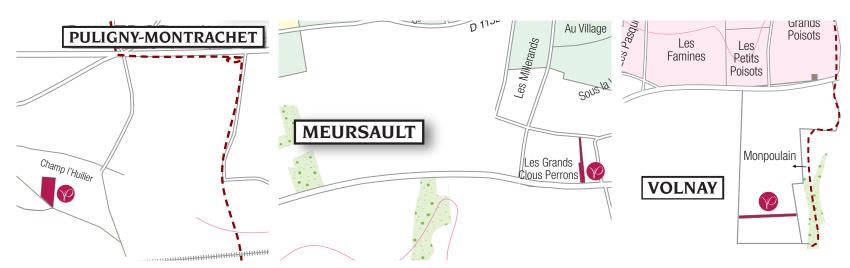
Soils are tilled then grassed over. Minimum treatments. Manual harvest with systematic sorting. Precise choice of harvest date based on maturity checks.

VINIFICATION

100% destemmed

Cold pre-fermentation maceration followed by a period of 15 days in vat.

Around 15% aged in new oak barrels and 15% in amphorae for 18 months, followed by racking into stainless steel vats before bottling.





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