Bourgogne Rouge
Les Cras



Single vineyard site on the commune of La Roche Vineuse

Tasting

Beautiful deep ruby colour with bluish tints. The nose evokes aromas of red fruits and ripe cherries. On the palate, the wine is dense and racy. The tannins are supple and suggest a 5 to 8 year ageing potential.

Terroir

Quaternary clay-limestone soil (Middle Bathonian)
Exposition: south-west
Altitude: 300 m
Slope 5%

Viticulture

Grape variety: Pinot Noir
Plantation density: 8000 plants/ha
Average yield: 40hl/ha
Ploughing
Harvesting by hand

Vinification

Sorting of the harvest on a sorting table. The decision to de-stemm or partially de-stemmed depends on the ripeness of the grapes. Maceration in open wooden vats with an average of one pumping over and one punching down of the cap per day. Vatting time of 14 to 15 days, then pressing and putting into barrels. Malolactic fermentation in barrels. After 15 months maturing in barrels, racking, then light filtration on Kieselguhr earth before bottling. No gluing.