



En Grands Champs

En Grands Champs, a cuvee of character produced from a large terroir of so-called “Buzançais” limestone soil at the very top of Domaine de la Moussière.

This 100% Pinot Noir red wine has a powerful nose with notes of blackberry, morello cherry and pink pepper blending into a jubilantly smoky bouquet, a superbly rich carmine robe and an elegantly fresh and fruity palate set off by fine silky tannins.

En Grands Champs is an “haute couture” wine and a perfect match for a fine piece of Charolais beef, a chicken liver terrine or a peach soup dessert. Elaborated for cellaring, it has come to rival its elder brother “Génération XIX”.

- Terroir and surface area : 1 hectare of “Buzançais” limestone soil.
- Average age of vines : planted in 1948.
- Vineyard : organic (FR-BIO-01) and biodynamic (monitored by ECOCERT France SAS) wine. BIODYVIN certified.
- Harvesting : hand harvested into 25-kg crates. Severe table sorting carried out manually in two stages: bunches first and individual grapes next. Fermentation in conical vats. Delicate vertical pressing.
- Maturing : eleven months, half in wooden vats and half in 600-litre casks. End of maturing en masse for a minimum of six to eight months.
- Bottling : depending on the lunar cycle. On the estate.