

La Demoiselle red

La Demoiselle, a cuvee produced from a small plot of Pinot Noir on flinty clay soil that gives the variety an expression all of its own.

Very much the product of its terroir, this red wine has a powerful nose with aromas of smoke and preserved black cherries, a deep ruby red robe and a suave palate with dominant peppery notes enveloped in silky tannins. Poached eggs in red wine sauce, spiced wild duck, jugged hare and poached pears all go marvellously with this gastronomic wine specially elaborated for laying down.



- Terroir and surface area : 1,20 hectares of flint on flinty clay.
- Average age of vines : planted in 1951.
- 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 : twelve months, half in wooden vats and half in 600-litre casks. End of maturing en masse for six to eight months.
- Bottling : depending on the lunar cycle. On the estate.