C.

parcellaire 2018
chaillots

lasuitetelier - Photos © H. Feuillet

Blend

100% Pinot Noir

Vineyard

«Chaillots» plot planted in 1966,
massal selection of pinot d'Ecueil,
sand on the surface and tuf in the depth.
South exposition,
ploughing under the vines
and grass between the rows.

Ageing

Minimum of 6 years on lees
and 6 months after disgorgement.

Vinification

Fermentation in 300 l oak barrels,
oak from Ecueil's forest.

Use of gravity exclusively,
not filtered, not fined,
natural cold stabilization.



Tasting

A lovely balance of yellow plum fruit and an incisive well-judged structure from the barrel fermentation. Open and long texture. Lily and smoke and the whiff of baking, with a fresh lemon-oil note on the end.

Analysis

Alcohol (*% vol*) : 12.79
Total acidity ($g/l\ H_2SO_4$) :5.0
Total SO_2 (mg/l) : 21
pH : 2.97
Dosage (g/l) : 0

Particularities

Cork bottling. Cork and staple
closure after disgorgement.

Packaging

Cases 6 bottles (75 cl).

CUVÉE LIMITÉE À 1083 BOUTEILLES

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