

CLOS DE LA ROCHE Grand Cru



Total Surface : 2 ouvrées (1 ouvrée = 4 ares 28)

Grape Variety : Pinot Noir

Average Age of the Vines : 60 years old

Nature of the Soil : The Clos de la Roche is highly chalky: barely 30 cm of topsoil, a few pebbles and some large blocks of stone from which derives its name. The vineyards, located in “Monts Luisants”, are planted directly in the marls of ostrea with a limestone outcrop from Premeaux in the upper layers that nourish the limestone and marly soil. Limestone fossils can more often be found on the lower part of Clos de la Roche.

Harvesting : Manual only

Average Production : around 500 Bottles.

Wine Characteristics : The Clos de la Roche often gives athletic, spirited, and very vinous wines, carrying aromas of spices (pepper, cinnamon, and cloves) and black fruits. This is a wine to keep, always composed of a fair acidity and rich tannins that do not prevent a certain finesse. The length on the palate and its impressive retro-olfaction makes it one of the jewels of the Côte de Nuits.

