

About the vintage:

A hot and dry year, which will have known three heatwaves: end of June, July, end of August. The sanitary condition were perfect and the quantities produced were moderate due to the lack of water that summer. The white wines are rich and ripe, but fine and well balanced, the grapes having retained a good level of tartaric acid. Great vintage for the Pinots Noirs which produced intense, ripe, balanced and very fine wines.

TERROIR

Beautiful clay-limestone terroir facing south-east, on the first slope overlooking the village of Saint-Martin sous Montaigu. This sector gives early maturity to the grapes. Vines planted in the 1960s to 1990s.

VITICULTURAL PRACTICES

The vines are grown organically. Mechanical labour of the soil. They are pruned in simple guyot with long sticks and disbudded every other eye, so the bunches end up beautiful and airy.

VINIFICATION

Manual harvesting. Traditional Burgundy fermentation in barrels.

AGEING

12 months ageing in barrels.



FAMILLE PICARD



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