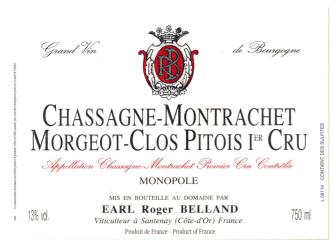


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CHASSAGNE MONTRACHET MORGEOT CLOS PITOIS PREMIER CRU



The Clos Pitois, monofole of our Domain, is famous since it was created by the Monks in 1421. It is served at the most prestigious gastronomic meals such as Embassy meals.

The global area of the Clos Pitois is about 3 hectares, planted half in Pinot Noir and half in Chardonnay grapes.

The harvest is entirely done by hand, like the picking and the sorting of the grapes, which is performed in the vineyard on a sorting table in a very rigorous way.

Characteristics

Grape variety: Exclusively 50 years old Pinot Noir vines

Surface area: 1,71 ha

Terroir: Stony clay-limestone soil

Working method: Vines sown with grass-leaves thinned out

Maturing: 1 year in French oak barrels- 50% new oak

Production: 9000 bottles/year

Dress: Deep bright ruby color, with a hint of purple

Nose: Complex fragrances of red fruits, undergrowth and grilled almonds

Mouth: An extremely delicate rich winy flavour. Elegance and finesse are the dominating characters To be served with roast capon, duck with turnips, chicken with morel mushrooms or fillet of lamb in pastry

