

Pinot Noir « Trésor de Maurice »

Tribute to my grandfather Maurice Chermette, born in Légnay at the locality known as Collonges, from which the name of the plot is derived. He worked the vines alongside my grandmother with great courage and determination. This cuvée, carefully crafted on a clay-limestone terroir, reveals all the elegance of Pinot Noir. Generous and charming, it delights with its intense red fruit aromas and finesse.



VINES & TERROIRS :

Grape variety: Pinot Noir
Color: Red
Vintage: 2023
Vine age: 15 years
Terroir: 100% clay-limestone soil
Farming method: Sustainable viticulture, HVE3 certified.
Pruning: Guyot
Harvesting method: Hand-picked
Planting density: 8,000 vines/ha
Surface area: 0.36 ha
Yield: 40 hL/ha
Alcohol by volume: 13%



VINIFICATION & AGING :

Vinification: 100% whole bunches, maceration for 7 to 9 days in concrete tanks, with one 10-minute pump-over per day
Aging: 6 months in stainless steel tanks
Cellaring potential: 2 to 20 years. Peak: between 2 and 5 years



TASTING NOTES :

Appearance – Bright ruby red color
Nose – Offers notes of raspberries, cherries, and dried flowers
Palate – Full and succulent with a fruity core, melting tannins, and a charming profile. It is an honorable wine



MATCHING IT WITH FOOD :

All white and red meats, fine cuts of beef, prime rib, duck breast, veal blanquette, slow-cooked dishes like beef bourguignon, as well as dark chocolate desserts.

Serving temperature: 14–15 °C

