



Charmes Chambertin

Grand Cru



Vineyard of origin:

Appellation: Charmes Chambertin Grand Cru

Grape variety: Pinot Noir

Soil type: Hard rock

Vine age: 70 years

Yield: 30 hectoliters per hectare



Wine:

ABV: 13%

Vinification: Handpicked and selected during harvest.
Alcoholic fermentation in stainless steel tanks.
Slightly pumped over and crushed to obtain a pure wine.
Malolactic fermentation in barrel with
native yeast and bacteria.

Maturation: Matured on fine lees for 10 months.
Racked, fined and lightly filtered before bottling.

Production: 600 bottles per year.

Bottled at the estate.



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