



## La Croix du Roy 2021

### Vintage

After an early start to the growing season in early April, frost caused significant damage to the estate in general. Following a cool May, when everything came to a standstill. The temperatures in June accelerated growth and made work in the vineyards difficult, especially as the regular rainfall meant that intensive protection of the vineyard was required at the same time. Ripening was slowed down by the lack of sunshine, but at least the balance was there. The Pinot noir grapes were harvested between 22 and 24 September.

### Vinification

Hand picked and brought to the winery in 40-kg picking boxes  
Table-sorted and destemmed at 100%  
Infusion-like maceration for about 25 days at controlled temperature in tanks  
Pumping-over and punching only from time to time.  
100% wood ageing: Burgundy barrels (228l).  
Blended and racked in October 2022, then aged in vats for another 20 months.  
Bottled in June 2024.

### Terroir

A blend of several plots of our Estate : Oxfordian limestones, locally known as "Caillottes" and Kimmeridgian marls.

### Vines

Grape variety: Pinot Noir  
Average age of the vines: 40 years  
Planting density: 6,800 up to 8,500 vines/hectare

### Cultural practices

Grassing or hoeing depending on the terroir  
Guyot Poussard pruning  
Debudding at spring - Light leaf thinning  
Organic amendments since 1989  
In compliance with organic requirements  
Hand harvested

### Tasting notes

 Red with ruby highlights.

 Intense and refined nose, blending woody, spicy and fruity notes dominated by cherry and kirsch. The elegance of Pinot Noir is expressed with a delicate hint of violet.

 Full-bodied and dense on the palate, supported by tannins and a long, smooth finish. Cherry fills the palate, bringing persistence and body, complemented by black tea notes.

 Serving temperature: 12 to 14°C.

 Food pairing: Roast Bresse capon, beef bourguignon, roast pork with redcurrants.

 Ageing potential: 5 to 6 years and appealing at this time