



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



La Croix du Roy 2022

Vintage

The mild winter provokes an early budburst that occurs about 2 weeks ahead of a « normal » year. Warm and dry weather in May is providing ideal growing conditions for the vines that deliver a great performance to manage the vegetative growth. Perfect weather conditions as well for the flowering of the grape vines and finally, in June, welcomed rain arrives when already fears of drought start appearing. Everything's going fine during veraison and the temperatures remain high until harvest that starts on the last day of August. First juices reveal the characteristics of a solar vintage likely to remain nicely balanced when aging.

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. 100% wood ageing: Burgundy barrels (228l) during 1 year. Blended and racked in October 2023, then aged in vats for another 3 months. Bottled in January 2024.

Tasting notes



Deep ruby red.



Intense and complex, the initial aroma is dominated by ripe black and red fruit (cherry, blueberry). As it breathes, it reveals mellow oak notes with hints of mocha and cocoa bean. The finish brings notes of sweet spices and a hint of black olive tapenade.



The attack is very supple, opening up to a round and creamy palate. The brightness of the fruit is confirmed, with cherry evolving towards kirsch nuances, offering a sensation of generous maturity. The texture is dense, supported by lovely tannins that elegantly structure the palate. The finish has peppery notes, complemented by hints of fresh wood that bring a welcome tension and beautiful finesse.



Serving temperature: 12 to 14°C.

Food pairing: Lamb shoulder with black olives and rosemary, cherry-glazed duck breast, matured rib of beef.

Ageing potential: 5 to 6 years