

François Mikulski



Monthélie

Vine

The plots of land that we cultivate are 45 years old on average.
The vine population is 100% Pinot Noir.. Our annual production is of approximately 3000 bottles.
The vines are cultivated in non-certified organic production.

Soil

The subsoil is limestone-gravel covered with clay.

Ageing

The cuvée is vinified in tanks for approximately 15 days, then put into oak barrels in which it remains at least 12 months. It is then removed and put into tanks 3 to 4 months before being bottled.
We use approximately 20% of new barrels.

Tasting

The wine produces intense and dense flavours of blackberry, blackcurrant and fruit, with a fresh tannin finish.
It can be savoured in combination with white or grilled meat.