



**Petit-Roy**  
**Bourgogne Hautes-Côtes**  
**de Nuits 2021**

Variety:	Pinot Noir
Surface Area:	1.20 ha (2.97 ac)
Terroir:	On a plateau, clay-limestone soil.
Viticulture:	Purchased grapes. Organic (not certified), 13 hl/ha.
Vinification:	100% whole cluster with minimal added SO <sub>2</sub> , 3-day cold maceration, long ambient yeast fermentation in 3850 L tank with gentle punch-downs, mostly at the end of fermentation. Malolactic conversion during alcoholic fermentation.
Aging:	Aged in reductive conditions for 12 months in used barrels and another 8 months in tank. No fining, no filtration. SO <sub>2</sub> added when racked to tank and before bottling (<7 ppm free, 11 ppm total SO <sub>2</sub> at bottling). Bottled May 15 <sup>th</sup> , 2023. 2,200 bottles produced.