



*Area : 4 ha*  
*Average Age of the Vines : 35 years old*  
*Average Annual Production : 14 000 bottles*  
*Grape Variety : Pinot Noir*



Michel has always vinified and aged these different parcels of Hautes-Côtes separately, with the final blending only taking place shortly before bottling. In this way, he has been able to measure over almost 30 vintages the interest and originality of this wine from the Fontaine Saint Martin.

This is the reason, added to the successful completion of the work of reunifying and replanting the parcel, that convinced him to highlight the individuality of this *cuvée Monopole*, starting from the 2014 vintage.

## Localisation

It took more than 40 years for Jean Gros, and then Michel to put back together the unique parcel of **Fontaine Saint Martin** in the Hautes-Côtes de Nuits, around the village of Arcenant.

This hillside slope of 7 hectares, facing east-south-east like the Côte de Nuits, rises in tiers at an elevation between 350 and 390m. The vineyard overlooks the small valley and the Cistercian abbey of Lieu-Dieu des Champs. This abbey for nuns, founded about 1127, owned vines on this hillside.

After the total destruction of the vineyard by phylloxera at the end of the XIXth century, the parcel of vines was largely overgrown by the forest.

Jean, then Michel, undertook clearing and reclaiming the parcel from 1976. Michel planted 4 hectares in Pinot Noir between 1981 and 1986, then the remaining 3 hectares in Chardonnay from 1987. These plantings were completed with the last parcel of 1 ha, acquired in 2007 before replanting in 2009.

The soil is made up of mixed limestone and marls from the Upper Oxfordian (Jurassic) Period. This geological stage is to be found again on the Hill of Corton situated 5 km to the south. This soil structure is commonly called “Marls of Pernand”, from the name of the village of Pernand Vergelesses, located at the foot of the Hill of Corton.

## Vinification & ageing

Traditional Burgundy vinification.

During the first 6 months, these wines are kept in large oak barrels in a very old cellar located underneath Jean GROS'S house.

During the following 12 months, maturing continues in traditional barrels of 1 to 3 wines. Those barrels, which have stored higher ranked wines, give a little of the aromas of the previous wines. This technique improves the complexity of those *cuvées*.

