

Beaune

VIEILLES VIGNES

VINEYARD

The vineyards are located on the southern edge of the village of Beaune, and the climate is called Les Beaux Fougets.

The subsoil is clay-limestone.

Pinot Noir. Guyot pruning with different yearly works in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches). The vines are 40 years old

VINIFICATION

Manual harvesting, sorting on vines then on the sorting table in the winery.

The grapes after destemming are put in vats. Depending on the vintages and the wishes of our winemaker, a more or less important part of the whole harvest is integrated into the vat. After a cold maceration of a few days, the active phase of fermentation takes place with temperature control. Following the pneumatic pressing, the wines are put into pieces of 228 litres (about 30% new wood) where the aging takes place. This lasts 14 months, during which the malolactic fermentation took place. One month before bottling, the wine from the different barrels is assembled in a vat. No gluing and a slight lenticular filtration precedes bottling. Bottling is done according to the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration.



TASTING NOTES

The nose reveals notes of undergrowth with subtle cherry nuances, underlined by silky tannins, offering a delicious combination of cherry, black-currant and mocha aromas. A fresh finish.

PAIRINGS

Grilled meat, charcuterie, meat terrine, cheese.

SERVICE

14°C