

En Bourgogne depuis 1750



Beaune

Beaune Champimonts

1er Cru 2019

Grape Variety: Pinot Noir

Soil: Limestone with clay

Site: On the southern hill of Beaune, a vineyard of 2 hectares, mid slope facing East.

The Vintage 2019: After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a whole cluster fermentation in vat, the wines are aged in oak casks for a period of 14 up to 18 months in our XVth century cellar. Moderate use of new oak.

Tasting: Bright ruby colour. Intense aromas of ripe black cherries (burlat) mixed with spices and a hint of vanilla. Well-balanced and complex. Deep texture with a very pure fruit expression. Elegant tannins. Generous and fruity aftertaste.

Food pairing: It is perfectly matched with red meat grilled or en sauce and all cheeses, especially the local cheeses like Epoisses or Citeaux.

