

## BEAUNE CLOS DES COUCHEREAUX

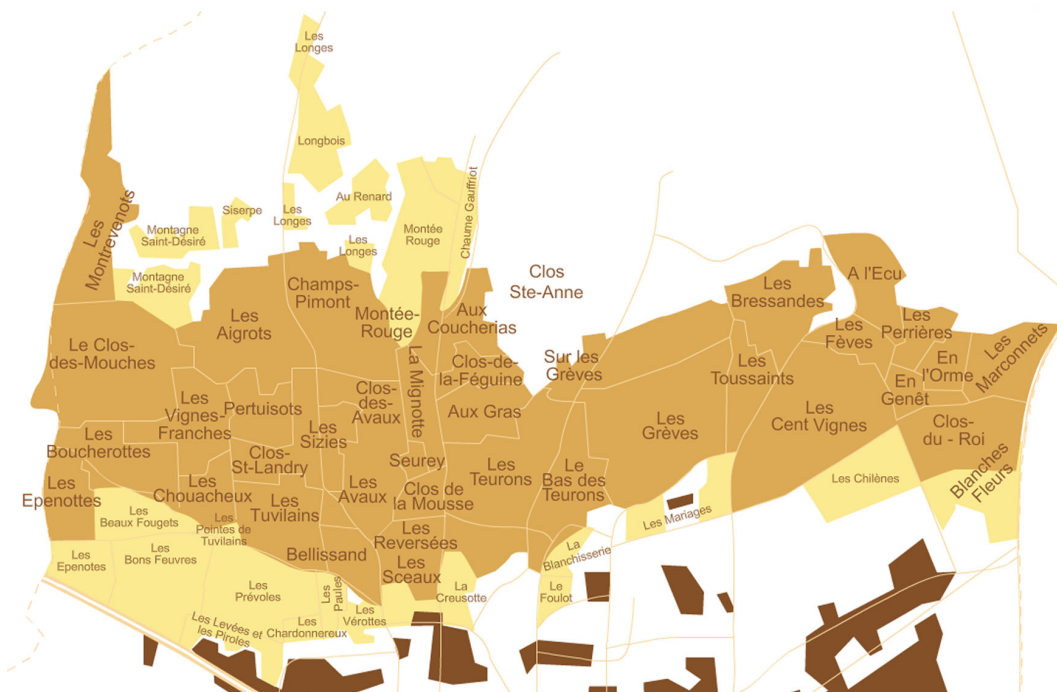


Côte de Beaune

Premier Cru

Red

100% Pinot Noir Grapes



### Vineyards situation

Beaune vineyards are the most extensive of the Côte de Beaune, between Savigny to the North, and Pommard to the South. There are no Grands Crus vineyards in this commune, but 36 Premiers Crus.

### Characteristics

"Les Couchereaux" vineyard is situated on top of the slope, in the middle of the commune. This vineyard has a southern exposure. Soil is made of clay and calcareous. It is well drained and can warm up easily.

### Wine making

This wine is fermented in tanks, and then aged in barrels for 12-15 months before bottling.

### Winemaker's comments / Gastronomy

Beaune 1er Cru "Couchereaux" has a deep ruby colour. Thanks to its exposure, it develops powerful aromas of matured red fruits. It is a structured wine, with good tannins, rich and able to age.

It will accompany most meat dishes, whether they be light or strongly sauced, as well as most cheese.

### Preservation

This wine has the potential to age 12-15 years in good cellaring conditions (constant temperature - humidity).