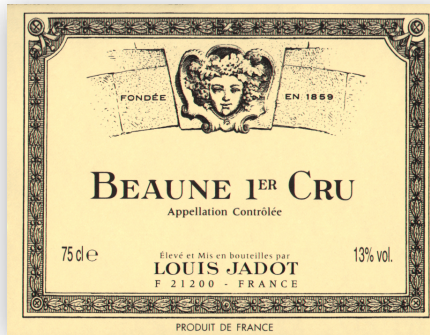
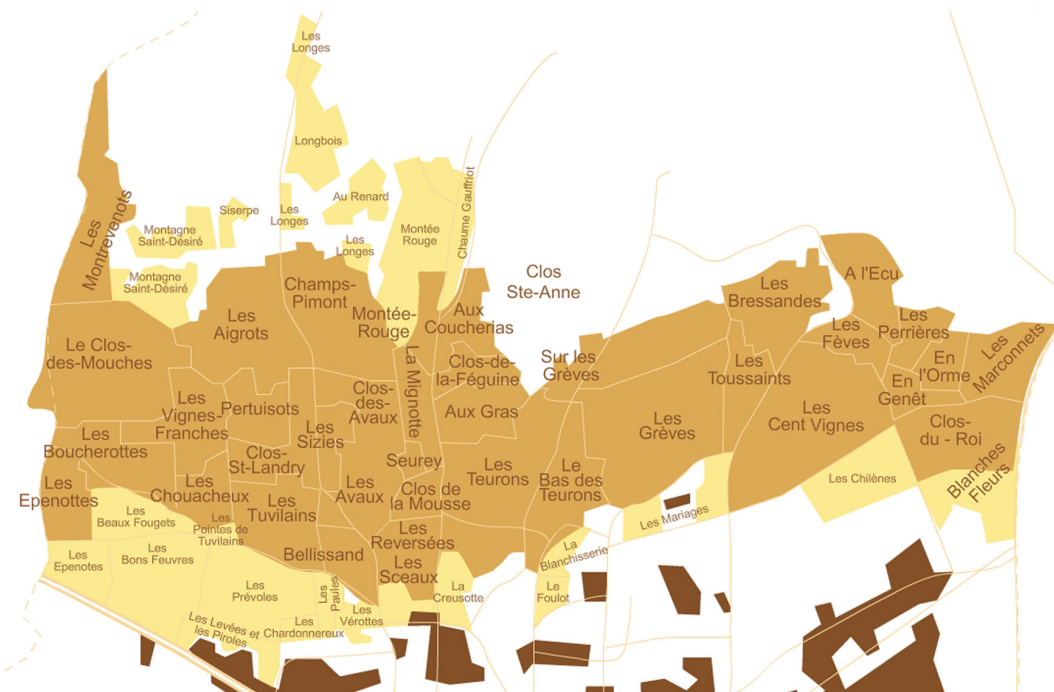


BEAUNE PREMIER CRU



Côte de Beaune
Appellation Régionale
White
100% Chardonnay



Vineyards situation

The Beaune vineyards are the most extensive of the Côte de Beaune, between Savigny to the North, and Pommard to the South. There are no Grand Cru vineyards in this commune, but 36 Premiers Crus, most of them are planted with Pinot Noir.

Characteristics

The vineyards are located on a soft slope. The most famous Premiers Crus are Bressandes and Le Clos blanc. The Beaune Premier Cru is made of a representative blend including mainly these two Premiers Crus.

Wine making

It is aged in oak barrels during about 15 to 18 months before being bottled.

Winemaker's comments / Gastronomy

The white Premier Cru from Beaune associates both richness and vivacity. It is well balanced and very attractive. It will perfectly match fish, shellfish, hot pâté and poultry as well as many cheese.

Preservation

This wine can be appreciated after 5 years. But great vintages can be kept 12 to 15 years in good conditions of humidity and temperature.