

## BEAUNE THEURONS RÉCOLTE DES DOMAINES

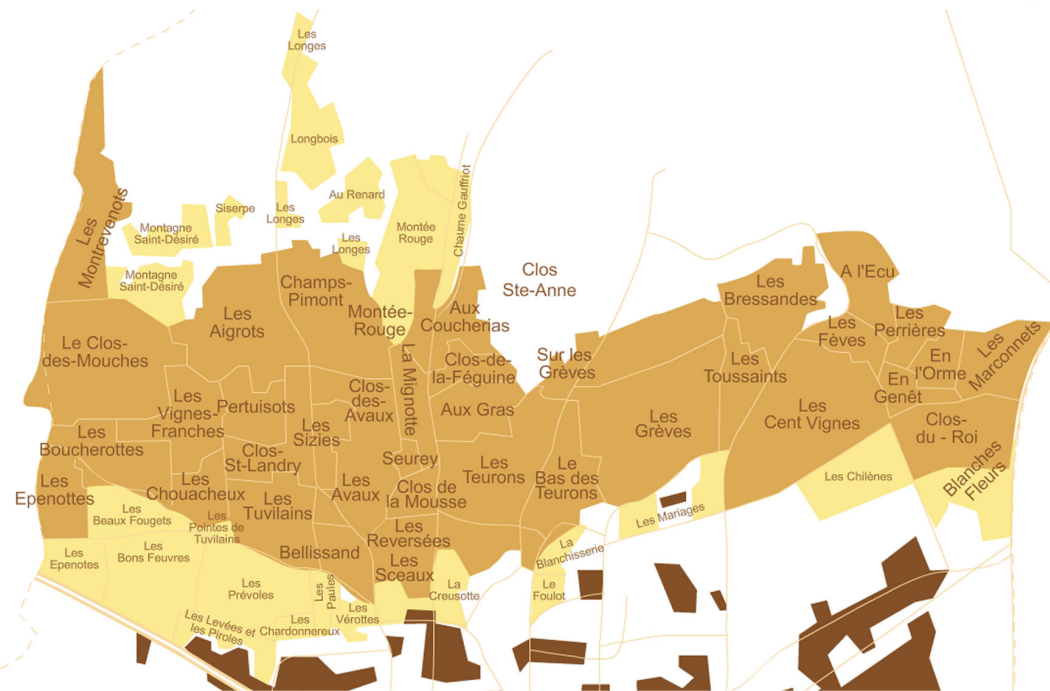


Côte de Beaune

Premier Cru

Red

Pinot Noir



### 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 there are 36 Premiers Crus.

### Characteristics

«Les Theurons» vineyards consist in four parcels descending the slope above the city of Beaune, which divide the northern Premiers Crus from the southern ones.

### Wine making

The fermentation takes place in open vats during 3-4 weeks. It is then aged in wooden barrels for an average of 12-15 months before being bottled.

### Winemaker's comments / Gastronomy

Beaune-Theurons is generally considered to be a quintessential Premier Cru, one of the finest in the commune. It combines an aromatic bouquet, full body and ample structure with generous fruit flavours and an unusual delicacy on the palate, culminating in a lingering finish.

Beaune Theurons is a balanced wine, not too rich but delicate and with very good tannins.

It will perfectly accompany delicate meat dishes as well as most cheeses.

### Preservation

This wine will certainly improve up to 10-15 years in good cellaring conditions (humidity and temperature).