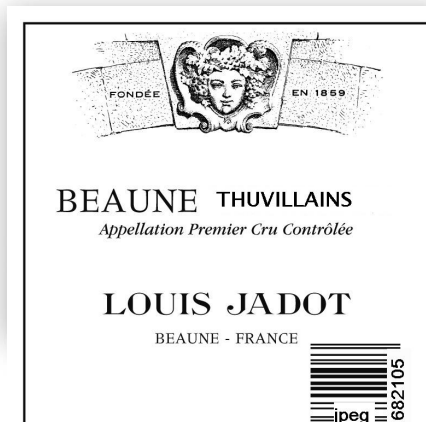
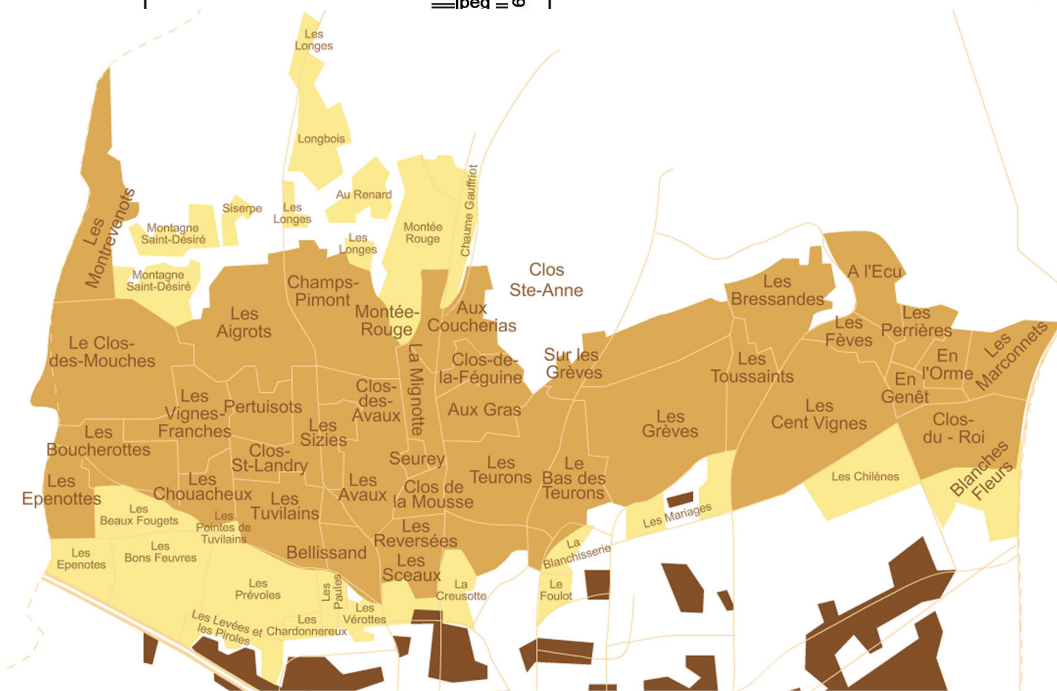


BEAUNE THUVILLAINS



Côte de Beaune
Premier Cru
Red
100% 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 Grand Cru vineyards in this commune, but 36 Premiers Crus.

Characteristics

« Les Thuvillains » is a portion located next to Les Chouacheux, not far from « Les Vignes Franches », close to the famous Clos des Ursules, on a soil made of calcareous and clay, rich of sediments. There are two water sources in the soil which make it naturally resistant to the dryness of our climate.

Wine making

This premier cru is vinified in open tanks (without stems) usually during 3 to 4 week in order to really express the typicity of its « terroir ». It is then aged in wooden barrels for about 18 months.

Winemaker's comments / Gastronomy

This wine is delicately colored, firm on the palate with noble tanins. It is really a long lasting wine. It is quite similar to Les Pertuisots.

It will ideally accompany red meat as well as most of cheeses.

Preservation

It will easily age 12 to 15 years, and even more according to the vintages and in good cellaring conditions.