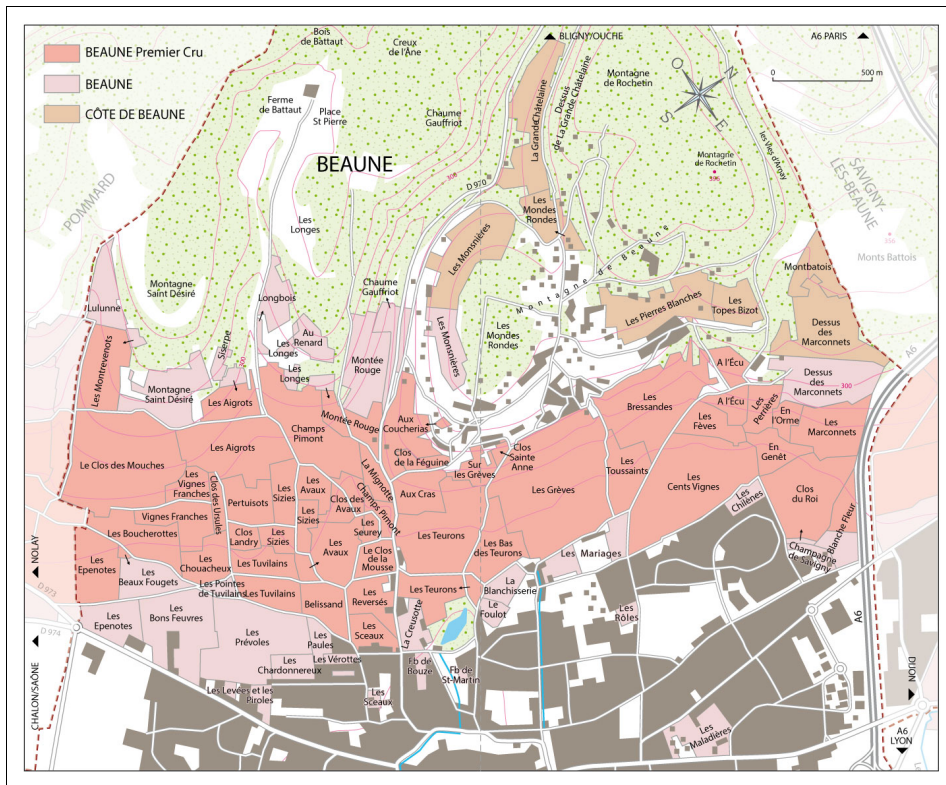


Côte de Beaune

BEAUNE PREMIER CRU CÉLÉBRATION

Premier Cru

Pinot Noir



LOCATION

The strength of the Beaune appellation is grounded in its 337 hectares of premier cru vineyards, which offer great stylistic diversity.

VINEYARD INFORMATION

This blend is based on a number of different climats, whose names are featured on the front label: LE CLOS DES URSULES, LES BOUCHEROTTES, LES PERTUISOTS, LES THEURONS, LES AVAUX, LES AIGROTS, LES CENTS VIGNES, LES GREVES, LES PERRIERES, AUX COUCHERIAS, LES TUVILAINS, LES CHOUACHEUX, LES MONTREVENOTS, LES SZIES, LES REVERSEES, LES TOUSSAINTS, AUX CRAS, LES VIGNES FRANCHES et LES BRESSANDES.

VINIFICATION AND MATURATION

The grapes bear small little dark red berries. The bunches are destemmed; they macerate in open vats during 4 weeks helping this subtle terroir to reveal itself. After devatting, the wines are aged in oak barrels during 18 months.

GOOD
TO KNOW



WINE SERVING
TEMPERATURE

16-17



AGING
POTENTIAL

10 years and
more, even 15/20
years

