



BEAUNE 1ER CRU "CLOS DU ROI" 2020

CÔTE DE BEAUNE | 100% PINOT NOIR | PREMIER CRU

PRESENTATION OF THE APPELLATION

The essence of Burgundy and its wine capital, Beaune attracts attention from all over the world. It also has one of the most extensive vineyards on the Côte. It is the "Pinot Vermeil" of the Dukes of Burgundy, a red wine renowned for its youthful temperament, full of fire and with a heady bouquet.

TASTING: **fruity, juicy, generous**

Food pairings: Guinea fowl with grapes or pan-fried vegetables

Potential and cellaring advice: 3 to 7 years. Serving temperature: 16°C

VINEYARD

- Surface: 0,83 ha
- Exposition: East
- Year of planting: 1976-2017
- Soil and Subsoil: Sandy, silty soils, very permeable
- Density of planting: 10,000 vines/ha
- Soil cultivation: Well-drained soil / Shallow tillage in season to reduce the effects of dry weather

WINE

- Harvest date: 19/08/20
- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 15 months, 30% new barrels
- Production: 3 000 bottles