



BEAUNE 1ER CRU "MONTÉE ROUGE" 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: lively and elegant

Food pairings: Grilled beef, fresh red fruit salad

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

VINEYARD

- Surface: 0,98 ha
- Exposition: North-East
- Year of planting: 2008
- Soil and Subsoil: Cooler, alluvial soil
- Density of planting: 10,000 vines/ha
- Soil cultivation: Spontaneous flora / Maintenance by mowing or tillage depending on the vintage

WINE

- Harvest date: 02/09/20
- 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: 4 000 bottles

CÔTE DE BEAUNE 2020 (RED)

2020 will remain in the memory for many reasons. Not only was it the year of lockdowns and pandemic; it was also a unique and very satisfactory vintage in Bourgogne. This vintage was an historically early one, from budburst right through to harvest. The hot and sunny weather also ensured the grapes were bursting with health on the vines. Even more surprisingly, tasting has confirmed that despite the high temperatures and almost constant drought conditions, in addition to their rich aromas, the wines are also revealing a freshness that is as unexpected as it is remarkable. Côte de Beaune reds are wines that are close to perfection. With wonderful color, aromatic intensity, and quality, they are truly exemplary. On the nose, they offer an explosion of summer and hedgerow fruits, spices, and blond tobacco, while in the mouth, they are perfectly balanced. These wines are fleshy and full-bodied, with a tasty finish and surprising length.