



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

- 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 2021 (RED)

The 2021 vintage was marked by frost in April which severely impacted the future harvest. It was also a rainy year and globally cooler than recent trends. Fortunately, the lull in June allowed flowering to take place unhindered and véraison was good thanks to fine weather from mid-August onwards. Winemakers who worked hard to the very end sorting the grapes both in the vineyard and in the winery, have produced fine wines reminiscent of older vintages, with degrees close to those of the 1990s. In the end, the 2021 vintage offers lively wines with delicate aromas. This vintage also stands out from previous ones on the Côte de Beaune. The wines are precise, with a character that is all about intensity and fruit. Red berries combined with notes of blond tobacco and spices bring a delicious gourmet touch. The mouth is smooth and corpulent, and retains its vigor, while relying on some beautiful silky tannins. It also has great finish and length. To be enjoyed in a few years' time.