BEAUNE 1ER CRU "MONTÉE ROUGE" 2022

CÔTE DE BEAUNE | 100% PINOT NOIR | PREMIER CRU

PRESENTATION OF THE APPELATION

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: Noth-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 2022 (RED)

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

The deep ruby-red wines have developed aromas of red berries, dark berries and spices. Raspberry, strawberry and Morello cherry rub shoulders with blackberry, blackcurrant and tobacco. Perfectly balanced on the palate, they are dense and full-bodied, but thanks to the quality of their tannins, they remain supple and delicious. With 2022, Côte de Beaune signals a vintage of the highest quality.

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