

BEAUNE MONTREVENOTS

Premier cru —



VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: South of Beaune appellation, the plot is located on top of the slope facing South.

SOIL: Stony soil, rich in limestone, white marls and red clays.

SURFACE: 0,3 hectare

VINEYARD AVERAGE AGE: 40 years

AVERAGE PRODUCTION: 2 000 bottles

VINIFICATION

HARVEST: Manual and sorting.

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 25% new oak.

TASTING

«Nice color density. Good depth of aromas, with hints of red fruits and flowers (rose, peony).

A velvety texture in the mouth, some raspberry, crushed strawberries as well as minerality.

Rich and concentrated aromas and a good length.»

FOOD & WINE PARING:

Roasted beef filet, duck breast, pigeon or some cheeses such as Comté, Tomme

AGING POTENTIAL: 2 to 8 years

SERVICE TEMPÉRATURE: 16°C

