



# BEAUNE MONTREVENOTS PREMIER CRU

## 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

TASTING NOTES: 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 TEMPERATURE : 16°C

## 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: 35 years

AVERAGE PRODUCTION: 2 000 bottles

