CHOREY-LES-BEAUNE

Les Beaumonts





Les Beaumonts is located in the north of Beaune, close to Aloxe-Corton and Savigny-lès-Beaune at the foot of the hillside just above the main road.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table.

We do a slow fermentation and maceration in stainless steel tanks for 15 to 20 days using wild yeasts only. Daily pump over. Fixation of colour and aromas by the natural and controlled rise in temperature of the musts under the action of alcoholic fermentation.

At the end of the maceration, we press and fill oak barrels that are several wines old. Aged for 12 months.

The wine is neither filtered nor fined. We add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 0.24

Planting date: 1990

Soil: Marly-limestone alluvium

Altitude (m): 230

Exposure: South/South-East

Density (vines/ha): 10,000

Yield (hL/ha): 30 to 35

Ageing potential: 3 to 7 years

