
BEAUNE PREMIER CRU

Les Cent Vignes



TERROIR

Beaune has one of the most extensive vineyard on the Côte de Beaune. It is the "Pinot Vermeil" of the Dukes of Bourgogne, a red wine renowned since the High Middle Ages for its youthful temperament, full of fire and bouquet. Acquired in 2014, 2015 was the first vintage of our Beaune 1er Cru "Les Cent Vignes". Les Cent Vignes is situated on a gentle slope with a very filtering clay-limestone soil.

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.

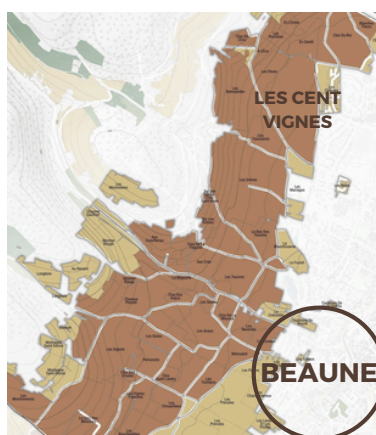
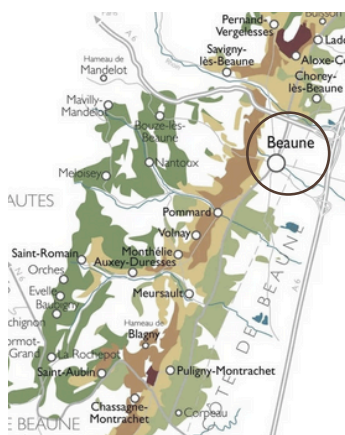
WINEMAKING

Hand-harvested. Sorting of the harvest on a vibrating table and then on a sorting table. 18 to 22 days of slow fermentation with indigenous yeasts in a wooden tank. Daily pump over. Colour and aromas are fixed by the natural and monitored rise in temperature of the musts under the action of alcoholic fermentation.

We press and fill oak barrels of several wines.

Aged for 15 months without racking.

The wine is neither filtered nor fined. Low sulphiting.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 0.24

Planting date: 1992

Soil: Clay and limestone

Altitude (m): 230

Exposure : South/South-East

Density (vines/ha) : 10,000

Ageing potential : 5 to 9 years

