

En Bourgogne depuis 1750



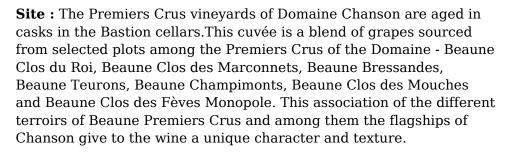
Beaune

Bastion Beaune Pinot Noir

1^{er} Cru 2017

Grape Variety: Pinot Noir

Soil: Mix of clay and limestone



The Vintage 2017: After a classic winter, spring settled down with warm températures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms épisodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification: whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting: Bright ruby col our. Aromas of ripe black berries with a hint of vanilla. Complex with a very pure fruit. Tight, dense with a velvety texture. Well-integrated tannins. Long and fruity finish.

Food pairing: Red meat grilled or en sauce and all sorts of cheeses, especially our local cheeses like Epoisses, Citeaux and Langres.

