

En Bourgogne depuis 1750



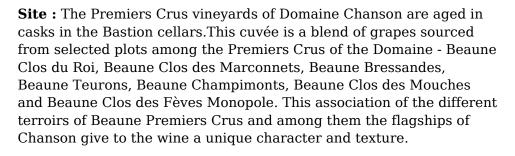
Beaune

Bastion Beaune Pinot Noir

1er Cru 2019

Grape Variety: Pinot Noir

Soil: Mix of clay and limestone



The Vintage 2019: After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a whole cluster fermentation in vat, the wines are aged in oak casks for a period of 14 up to 18 months in our XVth century cellar. Moderate use of new oak.

Tasting: Bright ruby colour. Intense aromas of cooked ripe red fruit mixed with strawberry liquor on a hint of vanilla. Complex and generous with a tight texture. Well integrated tannins. Long and spicy aftertaste.

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

