

En Bourgogne depuis 1750



Beaune

Beaune Champimonts

1er Cru 2018

Grape Variety: Pinot Noir

Soil: Limestone with clay

Site: On the southern hill of Beaune, a vineyard of 2 hectares, mid slope facing East.

The Vintage 2018: After a rainy winter, a heat wave in April followed by a cold period in May, the weather settled down in Burgundy with warm temperatures in June. Summer was warm and dry. It was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started in the last days of August with an excellent maturity of the grapes. The red wines are crunchy, deep and dense with an outstanding aromatic complexity. 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 colour. Intense aromas of ripe red cherries mixed with peony fragrances. Well-structured and complex with a tight texture. Well-integrated tannins. Long and spicy aftertaste.

Food pairing: It is perfectly matched with red meat grilled or en sauce and all cheeses, especially the local cheeses like Epoisses or Citeaux.

