

En Bourgogne depuis 1750



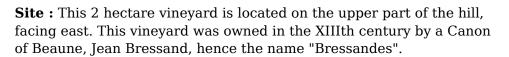
## Beaune

## **Beaune Bressandes**

1<sup>er</sup> Cru 2017

Grape Variety: Pinot Noir

**Soil:** Limestone and clay



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 colour. Floral fragrances mixed with intense aromas of ripe red fruit (cherry) and liquor of cherry on a hint of vanilla. Complex and well-balanced. Deep texture. Well-shaped tannins. Delicate oak note. Long and spicy finish.

**Food pairing:** White meat, roast, lamb and all cheeses especially the local cheeses (Epoisses, Citeaux) as well as some goat cheeses.

