

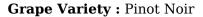
En Bourgogne depuis 1750



Beaune

Beaune Clos des Fèves - Monopole 1^{er} Cru

2021



Soil: Clay and limestone

Site: A Chanson "monopole" in the very heart of the first Growths vineyards of Beaune. The vineyard covering 3.80 ha is located on a mid slope. The "Clos des Fèves" was already known in the 14th century under the latin word "Fae"

The Vintage 2021: After a winter characterized by marked variations in temperature and a summer like weather spring, A sudden and intense frost fell upon Burgundy early April and severely hit the buds that had formed on the vine. The months that followed were a succession of rainy and warm episodes. During summer there were warm and humid periods and the harvest started at Chanson on September 15, under a bright sunshine. The red wines have a good colour. They give off floral fragrances and a beautiful fruit expression but the volumes produced are quite low.

Tasting: Bright ruby colour. Aromas of red berries (raspberries, strawberries and cherries) mixed with white pepper. Well-balanced and complex with a good energy. Refined, deep and precise texture. Elegant tannins and delicate oak note. Beautiful terroir expression. Long and fruity finish with light spicy notes. Scores: 16,5/100 Jancis Robinson - 93/100: The World of Fine Wines

Food pairing : Game (pheasant), poultry (volailles de Bresse), red meat roasted or "en sauce" (lièvre à la Royale) and all the regional cheeses (Epoisses, Citeaux, Langres, Brillat-Savarin).

