

En Bourgogne depuis 1750



Beaune

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

2019



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 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 15 up to 18 months in our XVth century cellar. Moderate use of new oak.

Tasting: Bright ruby colour. Delicate fragrances of roses mixed with aromas of plum and cherries on a hint of vanilla Well-structured and complex. Tight texture. Well-crafted tannins. Long and elegant finish. SCORE: 16++/20 JANCIS ROBINSON - 91-93 JASPER MORRIS

Food pairing: Game (pheasant), poultry and all the classic cheeses (Epoisses, Langres).

