

En Bourgogne depuis 1750



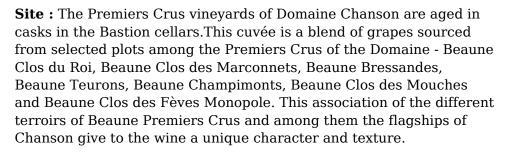
## Beaune

## **Bastion Beaune Pinot Noir**

1er Cru 2016

Grape Variety: Pinot Noir

Soil: Mix of clay and limestone



The Vintage 2016: After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and millerandage (grapes of small size) The summer was warm and dry. September was warm and the harvest took place at the end of the month under a bright sunshine. 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 col our. Aromas of ripe black berries and plum jam mixed with spices on a hint of vanilla. Complex and well-balanced. Very pure fruit. Tight, dense with a velvety texture. Well-integrated tannins. Long and fruity finish.

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

