



## BEAUNE 1er Cru « Les Cent Vignes »

The parcels tend to be located to the north of the Beaune vineyards, where the soil is composed of fairly deep clay.

### VINIFICATION AND AGEING

GRAPE VARIETY Pinot Noir

WINEMAKING The grapes are picked and sorted by hand. In general, the grapes are entirely destemmed. The wines are aged for 16-18 months in French oak barrels, of which around 40% are new.

### TASTING

EYE Brilliant ruby red hue

NOSE Very fruity on the nose, bursting with blackcurrants, red currants and blackberries.

MOUTH Lovely substance on the palate, a rich, complete and well-balanced wine. Beautiful length and very fine tannins.

PAIRING Elaborate dishes, cow and goat cheeses.

TEMPERATURE 15°C

AGEING 6 to 8 years.