

BEAUNE 1^{er} Cru « Sur les Grèves - Clos Saint-Anne » Monopole

Maison Jaffelin's monopoly. 0.35 hectares in the heart of Beaune.

VINIFICATION AND AGEING

GRAPE VARIETY	Pinot Noir
WINEMAKING	A 18 month ageing in oak barrels. 25% of new oak barrel.

TASTING

EYE	A beautiful and shiny ruby red colour.
NOSE	A lovely bouquet of red fruits, the nose is fruity with dominant aromas of cherry and blackcurrant, which are surrounded by a very delicate oakiness.
MOUTH	Very silky, smooth texture thanks to well-aged tannins. A touch of oak lends aromatic complexity (undergrowth, toast, mocha).
PAIRING	Beef chop, jugged hare, lamb...
TEMPERATURE	13°C / 15°C
AGEING	Between 5 to 10 years.

