



Beaune 1^{er} Cru « Les Cents Vignes »

KNOW-HOW

The grapes are picked and sorted by hand. Maceration last around 3 weeks with extraction carried out via pumping over and punching down operations. The grapes are entirely destemmed. The wines are aged for 16-18 months in French oak barrels, of which 40% are new.

TERROIR

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

Les Cents Vignes: In 1251, it was mentioned in the Martyrology of Notre-Dame de Beaune: Super vineam suam de Sanvignes (above its/his Sanvignes vineyard) Later, the name Sanvignes no longer made sense, as this parcel was not « sans vigne » (without vines)! Although it continued to be pronounced the same, the spelling of the name changed to show that there were indeed vines: « Les Cents Vignes », hundreds of them!

TASTING NOTES

Bright, ruby red hue. Very fruity on the nose, bursting with blackcurrants, red currants and blackberries. Lovely substance on the palate, a rich, complete and well-balanced wine. Beautiful length and very fine tannins.

FOOD-WINE PAIRING

Elaborate dishes, cow and goat cheeses.

