

Beaune 1^{er} Cru
« Sur Les Grèves – Clos
Sainte Anne » MONOPOLE



KNOW-HOW

The grapes are picked and sorted by hand. Maceration lasts around 3 weeks with extraction carried out via pumping over and punching down operations. The wines are aged for 16-18 months in French oak barrels, of which 40-50% are new.

TERROIR

East-facing parcel located at the top of the slope, on the hill of Beaune. These old vines grow on shallow soil with a high limestone content, producing small, « millerandé » (shot) grapes and therefore very low yields.

In the early 20th century, this Clos belonged to a community of nuns, probably those who took in the many orphans found in Beaune in the 17th century, at the Hospice de la Charité, which was set up to meet the demands of the time. The incessant plagues and the ravages of the Thirty Years War had caused widespread destitution. It is perhaps therefore not surprising that this Clos bears the name of Saint-Anne, mother of the Virgin Mary, considered the mother of all men!

TASTING NOTES

Bright, ruby red hue. This wine offers up a pleasant bouquet of red fruit along with a modest touch of oak. It shows itself to be soft, dense and elegant on the palate. A delectable wine with a saline finish and good ageing potential.

FOOD-WINE PAIRING

Elaborate dishes, grilled meat, meat in a sauce, cheeses.

