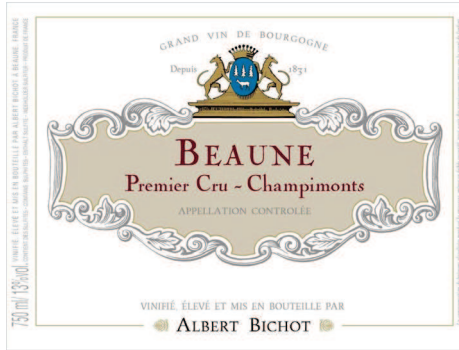


BEAUNE 1ER CRU "CHAMPIMONTS"



Côte de Beaune

100 % Pinot Noir

AOC Premier Cru

The vineyard:

Calcareous clay soil overlying hard limestone and scree

Vinification:

Temperature-controlled conical oak vats
20 to 28 days

Ageing:

100 % oak barrels
30 % new oak
14 to 16 months

Beaune is the historical capital of Burgundy wines. Our Premier Cru Les Champimonts is recognized for its ability to subtly illustrate all of the finesse that the Pinot Noir grape has to offer. In Burgundy, the vineyards whose names begin with "Champ" (field) tend to cover quite a large surface area that is easily ploughed. "Pimont" refers to the term Piémont ("foot of the mountain").

Tasting notes

The nose is rather "feminine", with subtle aromas (red berries, blackcurrant buds, light tobacco), supported by well-integrated oak and a few mildly spicy notes (cardamom, cumin). Well-balanced and delectable on the palate, expressing all of the elegance of a great terroir with just a touch of sucrosity that gives good length.

Food/wine pairing

To best appreciate this very delicate wine, match it with equally red meat dishes, game, and classic cheeses.

Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)

This wine may be laid down for 5 to 10 years or more.

