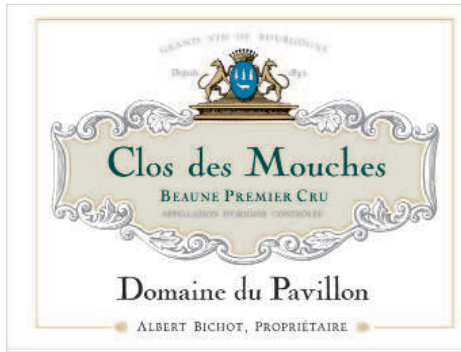


# BEAUNE 1ER CRU "CLOS DES MOUCHES" DOMAINE DU PAVILLON



**Côte de Beaune**

**100 % Chardonnay**

**AOC Premier Cru**

**The vineyard:**  
 0.75 ha (1.8 acre) plot  
 Average age: 20 years  
 Marly limestone soil

**Vinification:**  
 Handpicked  
 Oak barrels (45% new oak)  
 3 weeks to 2 months

**Ageing:**  
 Oak barrels 100%  
 25 % new oak  
 12 to 15 months

*It was not the presence of flies ("mouches") but of bees and beehives in this area located south of Beaune, overlooking Pommard, that gave the vineyard its name. "Clos des Mouches" is one of Burgundy's gems and is certainly in the same league as a Grand Cru. Indeed, its location on the slope gives this wine a great deal of precision and purity.*

### Tasting notes

The notes of white flowers, honey and beeswax are telling signs of a high-calibre wine. The palate is racy and chiselled with incomparable length.

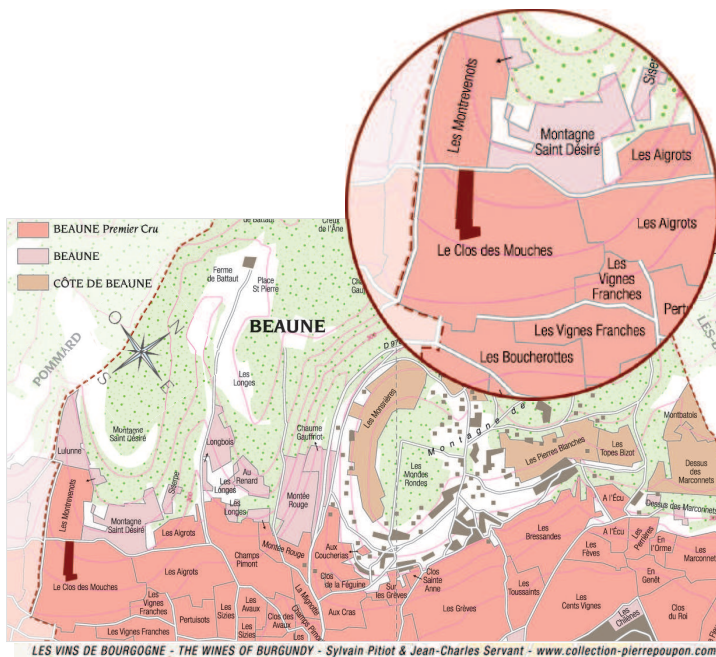
### Food/wine pairing

Honour this wine by savouring it alone to appreciate its full range of aromas and flavours. You may also enjoy it with fish or white meats cooked in cream.

### Serving and cellaring

Serve between 12 and 14°C. (53°F - 57°F)

This wine is ready to drink or it may be laid down for 2 to 7 years or more.



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