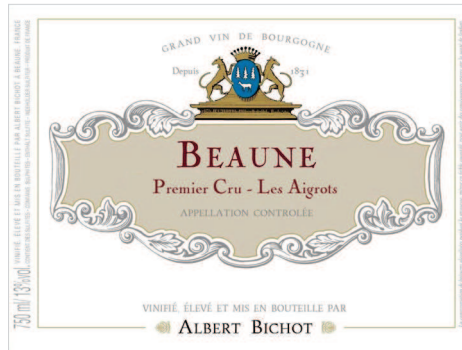


BEAUNE 1ER CRU "LES AIGROTS"



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 jours

Ageing:

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

Beaune is the historical capital of Burgundy wines. "Les Aigrots" is a plot, located west of Beaune, on the upper part of the hillside. Its name comes from the word "aigrot" which, in the Burgundian dialect, refers to holly, the thorny shrub with red berries which grew everywhere on the hill at the time the name was given.

Tasting notes

The nose offers subtle aromas of red berries, with spicy notes and a hint of forest undergrowth. On the palate, the tannins are silky and contribute to this wine's length.

Food/wine pairing

Pairs well with red meats, 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.

