

The strength of a Premier Cru. A full-bodied, smooth red with chiseled tannins, from a deep, stony terroir.

HÉRITAGE

Beaune 1er Cru *Champs Pimont*



Varietal: Pinot Noir / **Appellation:** Beaune / Rouge
Level: 1er Cru / **Average production:** 3 000 bottles

TASTING NOTES AND PAIRINGS

Offering a ruby red color, this wine has a fresh nose with notes of grenadine and redcurrant. Refined and chiseled, it offers a beautiful tension on the palate. Slightly oaky, it pairs very well with poultry risotto, calf's liver with onions, or pasta with mushrooms and a creamy garlic sauce. Serve between 14 and 16°C.

OUR VINEYARD

Located above the town of Beaune, this plot consists of two terraces, facing south/southeast, at an altitude of approximately 240 meters. Covering an area of 0.50 ha, this old massal selection of Pinot Noir is approximately 85 years old. The soil of this plot is loamy, with a subsoil composed of pebbles and gravel. This type of soil is highly permeable and warm, producing smooth and aromatic wines.

VINIFICATION AND AGEING

Hand-harvested. The grapes are rigorously sorted upon arrival at the winery. Partial or complete destemming, depending on the vintage. Vatting in stainless steel vats. Alcoholic fermentation with alternating pumping over and punching down. Decanting, then pressing of the marc. Aged for 12 to 18 months in French oak barrels before bottling.

AWARDS

Burghound: 90/100 for the 2019 vintage and 88-91/100 for the 2020 vintage.

