

Petit Clos Blanc. The unique intimacy of a Premier Cru. Floral elegance, fullness, and a long finish.

HÉRITAGE

Beaune 1er Cru Petit Clos Blanc *Les Theurons*



Varietal: Chardonnay / Appellation: Beaune / Blanc
Level: 1er Cru / Average production: 700 bottles

TASTING NOTES AND PAIRINGS

This wine has a beautiful, clear, golden yellow color. The nose offers floral, vanilla, and citrus aromas. The palate is full-bodied, with lemony flavors. The barrel aging adds slightly oaky notes. The finish is long. This wine pairs perfectly with foie gras, simply grilled lobster, and artichokes barigoule. Serve between 12 and 14°C.

OUR VINEYARD

Covering an area of 0.14 ha, this Chardonnay plot is located at the foot of a hillside, on the edge of the town of Beaune. Facing south-east, it is situated in a small enclosure surrounded by high walls. It benefits from a particular microclimate: sheltered from the winds, the vines receive at night the heat absorbed during the day by the walls. The brown soil is calcareous, with a high content of clay and iron oxides which give it its color and allow the production of very smooth and opulent white wines.

VINIFICATION AND AGEING

Hand-harvested. Pressing and settling. Alcoholic fermentation in French oak barrels: one part in new barrels and the other in barrels previously used for one or two wines. Aged on fine lees. Malolactic fermentation. Aged for at least 8 months before bottling.

AWARDS

Burghound: 88/100 for the 2021 vintage.

