

Beaune 1er Cru Aux Coucherias

A VERY «VIGNERON» BEAUNE 1ER CRU



TERROIRS

The name Coucherias originates from the fact that the vineyard is exposed West so facing the sun sets. It was planted in the 1960s. The plot is situated on a soil that is constituted of clay and limestone, and that is very steep. It is divided into two sub-islets, the smallest being a former quarry. The soil is very clayey and red, which gives a dense texture to this wine's tannins. The "Clos" is isolated by trees and broom which is a rare plant in Burgundy. The plot has been cultivated with biodynamical practices since its origins in 1983.

VITICULTURE

Traditional low trained vineyard 10 000 vines per ha, West facing exposure, Guyot cane pruning.

WINEMAKING

Hand harvest at optimum ripeness.

Winemaking: Mainly whole cluster vinification, gentle extraction, in wood en cask

Barrel aging: 15 months on average in 50% new oak.

WINE & FOOD PAIRINGS

Notes of cherry and liquorice on the nose underpinned by a light touch of oak. Supple and appetising on the palate, with lovely body and lush red and black fruit. Well-defined tannins on the finish.

Enjoy with grilled red meats, mushroom risotto or a mature Mimolette cheese. Cellaring: 8-20 years.

KEY INFO

Varietal : 100% Pinot Noir

Appellation : Beaune 1er Cru Aux Coucherias

Colour : red

Organic certified wine (Ecocert)

Biodynamic certified wine (Demeter)

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