

Beaune 1er Cru Vignes Franches

BEAUNE'S SOUL RESONATES THROUGH THIS WINE



TERROIRS

Our Vignes Franches plot size is modest: 21 ares but perfectly situated on Beaune's south coteau, which makes it very precocious in maturity. The vines have to draw their substance far into the ground because of the poor lime stone soil. As a result the wines are very fine. We are lucky to have stone piles around this plot that isolate and protect it.

VITICULTURE

Traditional low trained vineyard with 10 000 vines/ha, Guyot cane pruning.

WINEMAKING

Hand harvest at optimum ripeness.

Winemaking : Careful extraction with mainly whole cluster vinification in wooden vat

Barrel Aging : 15 months on average with 80% new Oak from La Fabrique Eric Millard barrels exclusively.

WINE & FOOD PAIRINGS

Nose dominated by the finest expression of classic Pinot Noir notes: raspberries and cherries mingled with warm spice. Velvety palate of great finesse and elegance.

Enjoy with beef carpaccio, roasted poultry, grilled aubergines or Livarot cheese.

Cellaring: 8-20 years.

KEY INFO

Grape Variety : 100% Pinot Noir

Appellation : Beaune 1er Cru Vignes Franches

Color : red

Organic certified wine (Ecocert)

Biodynamic certified wine (Demeter)