

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU "AUX CRAS" 2003

- REGION Côte de Beaune
- VILLAGE Beaune

The Vine

- AVERAGE VINE AGE 20 years
- SOIL Clay and limestone.
- AVERAGE YIELD 40hl/ha
- HARVEST Hand picked

- APPELLATION Beaune Premier Cru
- GRAPE VARIETY Chardonnay

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 50% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

The Beaune "Aux Cras" vineyard is positioned on the top of the hillside behind the town of Beaune on the site of an old quarry. Evidence of its history can be seen in its incredibly rocky soils and the name Cras which is derived from C(a)racos, meaning rocky hill. The vineyard is made up of three terraces each contained by limestone walls; the sun's reflection on these walls and the additional luminosity it provides, promotes the early development of the vine and its grapes.

Wine tasting

- TASTING NOTE
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Sweet and savoury dishes fish oumaintrain cheese.
- Serving temperature 12-14°

Press review

Beaune 1er Cru "Aux Cras" 2003 - Wine Sepctator - June 30th, 2006 - 88/100



GRAND VIN DE BOURGOGNE

AUX CRAS APPELLATION BEAUNE 1ER CRU CONTROLÉE



A BEAUNE - CÔTE-D'OR - FRANCE PRODUIT DE FRANCE