

MAISON FONDÉE EN 1797

BEAUNE ROUGE

2020

- REGION Côte de Beaune
- VILLAGE Beaune

- APPELLATION Beaune
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- · AGEING 8 to 10 months ageing in oak barrels.
- BARRELS Louis Latour cooperage, french oak, medium toasted



The red wines that come from the vineyards surrounding the picturesque town of Beaune remain relatively undiscovered compared to its smaller, more famous neighbours. For this reason Beaune Rouge still represents extremely good value for money while providing an appealing introduction to the red wines of the Côte de Beaune.

Wine tasting

- TASTING NOTE Our Beaune red has a deep color with ruby hues. Its nose reveals notes of wild strawberry and clove. Its fresh mouth, with cherry aromas and elegant tannins, reveals a mineral finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat "coq au vin" mature cheeses.
- SERVING TEMPERATURE 14-15°

Press review

Beaune 2020 - Wine Spectator - USA - October 2022 - 90/100



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