

MAISON FONDÉE EN 1797

BEAUNE ROUGE

- REGION Côte de Beaune
- VILLAGE Beaune

## The Vine

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

- APPELLATION Beaune
- GRAPE VARIETY Pinot Noir

# Vinification & Ageing

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

### Description

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 The pale yellow hue of this Beaune 2018 unveils a floral nose with hints of acacia honey. The palate is ample revealing vanilla aromas. Nice tension on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat "coq au vin" mature cheeses.
- Serving temperature 14-15°

#### Press review

Beaune Rouge 2018 - 90 pts - Wine Spectator May 2021

GRAND VIN DE BOURGOGNE

anne APPELLATION BEAUNE CONTROLÉE



PRODUIT DE FRANCE