



## BEAUNE 1er CRU « VIGNES FRANCHES » Red Wine



Recommended

Certification by Ecocert



<b>Grape variety:</b>	Pinot Noir.
<b>Planted:</b>	In 1940.
<b>Size of parcel:</b>	0.21 hectare. A very small, walled parcel of vines formerly owned by the Hospices de Beaune.
<b>Geographical position:</b>	The parcel is located at 1 km from Beaune, south-facing.
<b>Soil:</b>	Clay-limestone on calcareous, almost unfissured bedrock.
<b>Grape harvest:</b>	Manual.
<b>Growing method:</b>	Traditional low-trained vines, 10,000 plants/ha.

**Wine making:** Long fermentation, around three weeks in oak vats. Aged in oak barrels for 12 months, with limited racking and controlled oxygenation. We use only 10% of new oak barrels.

**Chaptalization and sulphur:** Very moderate.

### The winemaker recommends:

**Type of wine:** Wine for keeping that allies finesse and strong structure, to be aged for ten years or more in cellar.

**Temperature of service:** 14-16°C.

**Tasting:** With elaborate dishes of meats in rich sauces or with cheese.