

# Beaune 1ER Cru

Les Cents Vignes

2013

PLOT	GRAPE	HARVEST
Beaune 1er Cru	Pinot Noir	10/10/2013
AREA	EXPOSURE	BOTTLING PROCESS
1.16 Ha	South	28/01/2015
GROUND	SULPHITES (TOTAL SO <sub>2</sub> )	CONSERVATION POTENTIAL
Clay Limestone	44 mg/L	5 to 15 years



## TASTING NOTES

The color is garnet red, of medium intensity. The nose has aromas of red fruits and light spicy notes. The palate is quite rich and balanced with marked tannins.

## VINIFICATION

The Cents Vignes is a climat of 23,5 ha in the appellation Beaune 1er Cru. The Cents Vignes is originally from "Sanvignes" which would mean "village in the forest".

Eventually, the name evolved to "Les Cents Vignes", more suitable because the vines that were eventually planted.

After sorting in the vineyard and winery, the grapes are de-stemmed then directly put in tank. The spontaneous fermentation then starts. The grapes will stay in tank for roughly 3 weeks during alcoholic fermentation. The wine is then put in oak barrels (no new oak), by gravity, for 12 months.