

Beaune 1ER Cru

Les Cents Vignes

2014

PLOT	GRAPE	HARVEST
Beaune 1er Cru	Pinot Noir	15/09/2014
AREA	EXPOSURE	BOTTLING PROCESS
1.16 Ha	South	01/03/2016
GROUND	SULPHITES (TOTAL SO ₂)	CONSERVATION POTENTIAL
Clay Limestone	42 mg/L	10 to 15 years

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 in the winery, the grapes are de-stemmed and 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 by gravity (25% new oak) for 15 months. No filtration or fining is performed



TASTING NOTES

The color is deep ruby red. The nose has notes of cherries and blackberries. The mouth is powerful and has a beautiful volume.