

# Beaune 1ER Cru

Les Cents Vignes

2015

PLOT	GRAPE	HARVEST
Beaune 1er Cru	Pinot Noir	02/09/2015
AREA	EXPOSURE	BOTTLING PROCESS
1.16 Ha	South	17/03/2017
GROUND	SULPHITES (TOTAL SO <sub>2</sub> )	CONSERVATION POTENTIAL
Clay Limestone	62 mg/L	10 to 15 years



## TASTING NOTES

The color is very intense on this wine, deep ruby red. The nose has notes of black fruits and spices. Once in the mouth, the wine reveals all its power, with a full and generous attack. The tannins are present but are very ripe and silky. The finish is long with jammy notes.

## 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. Cold pre-fermentation maceration is performed for 5 days. 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 (35% new oak) for 15 months. No filtration or fining is performed