

# Beaune IER Cru

Les Cents Vignes

2017

PLOT	GRAPE	HARVEST
Beaune 1er Cru	Pinot Noir	10/09/2017
AREA	EXPOSURE	BOTTLING PROCESS
1.16 Ha	South	20/02/2019
GROUND	SULPHITES (TOTAL SO <sub>2</sub> )	CONSERVATION POTENTIAL
Clay Limestone	56 mg/L	10 to 15 years



## TASTING NOTES

Classy! Mineral palate with beautiful concentration. Surprised by its freshness and liveliness for a Beaune. Notes slightly minty, eucalyptus.

## 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