

Beaune 1ER Cru

Les Cents Vignes

2016

PLOT
Beaune 1er Cru

GRAPE
Pinot Noir

HARVEST
25/09/0016

AREA
1.16 Ha

EXPOSURE
South

BOTTLING
PROCESS
10/04/2018

GROUND
Clay Limestone

CONSERVATION
POTENTIAL
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. 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



TASTING NOTES

With its deep and rich color, on an intense garnet, this wine is an invitation to the tasting. The nose is also rich, refined, mixing notes of black fruits, toasted hints and spice. In the mouth, it is the power that expresses itself first while maintaining a lot of elegance. The wine is balanced and dense.