

Beaune 1er Cru

Les Cents Vignes NATURE
2017

PLOT
Beaune 1er Cru

GRAPE
Pinot Noir

HARVEST
10/09/2017

AREA
1.16 Ha

EXPOSURE
South

BOTTLING
PROCESS
26/07/2018

GROUND
Clay Limestone

SULPHITES (TOTAL
SO 2)
11 mg/L

CONSERVATION
POTENTIAL
All depends on
nature.....

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.

The cuvée is made according to the principles of the Domaine without any addition. The grapes are destemmed and 30% whole cluster is preserved. A cold pre-fermentation maceration is carried out and the fermentation starts naturally. The vinification is without sulphites, in barrels during 10 months (0% of new barrels). Finally, just before bottling, a small dose of sulphites is added to stabilize the wine.



TASTING NOTES

Are you ready for the experience? Its discreet nose, with fruity notes are released after carafing, invites curiosity. Once in the mouth, it is powerful and generous. The wine lines the palate and calls to serve again!