

# Beaune 1ER Cru

Les Cents Vignes  
2013

PLOT  
Beaune 1er Cru

GRAPE  
Pinot Noir

HARVEST  
10/10/2013

AREA  
1.16 Ha

EXPOSURE  
South

BOTTLING  
PROCESS  
28/01/2015

GROUND  
Clay Limestone

CONSERVATION  
POTENTIAL  
5 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 winery, the grapes are de-stemmed 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 (no new oak), by gravity, for 12 months.



## TASTING NOTES

The color is garnet red, of medium intensity. The nose has aromas of red fruits and light spicy notes. The palate is quite rich and balanced with marked tannins.