

Beaune 1ER Cru

Les Cents Vignes
2020

PLOT
Beaune 1er Cru

GRAPE
Pinot Noir

HARVEST
27/08/2020

AREA
1.16 Ha

EXPOSURE
South

BOTTLING
PROCESS
24/02/2022

GROUND
Clay Limestone

CONSERVATION
POTENTIAL
10-15 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 (25% new oak) for 14 months. No fining is performed



TASTING NOTES

Deep purple, the nose has some rich fruit but not cooked. Higher acidity here, tannins are fine-grained enough. Working quite well though obviously also showing the sunny side of the vintage. - JASPER MORRIS INSIDE BURGUNDY - Tasted December 2021 -