

Beaune 1ER Cru

Les Cents Vignes

2023

PLOT
Beaune 1er Cru

GRAPE
Pinot Noir

HARVEST
13/09/2023

AREA
1.16 Ha

EXPOSURE
South

BOTTLING
PROCESS
24/01/2025

GROUND
Clay Limestone

CONSERVATION
POTENTIAL
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 cellar, the grapes are destemmed and then directly vatted. Cold pre-fermentation maceration lasts 5 days. Spontaneous fermentation then begins. Vatting lasts a total of 3 weeks. The wine is then aged in oak barrels (25% new) for 14 months. No fining is carried out.



TASTING NOTES

A deep red color, with a nose of black fruit, blackberry and blackcurrant. On the palate, the wine is powerful and well-balanced, with the great elegance typical of this part of Beaune.