



BEAUNE 1ER CRU "BOUCHEROTTES"

characteristics

Pinot Noir varietal pruned un Guyot simple. Those 1,13 acres of vines were planted in 1966 and 1996.

Details

This beautiful parcel planted between 1966 and 1996 overlooking Beaune, the Hospices and the Basilica Notre Dame. The terroir is hot and advanced, situated on the southern side of the appellation on a slightly stony, brown limestone soil. It is on the boundary of the Pommard 'Boucherottes' 1er Cru.

Wine making

The grapes are hand-picked, transported to our winery, destemmed and put into tank. After a few days of cold maceration, the alcoholic fermentation is traditionally started with regular cap punching, thus enabling very small temperature regulations of the fermenting grapes. Then, aged in French oak barrels (40% new). Bottled at the winery after aging for 18 months.

Particularity

Beaune is the capital of Burgundy wine. The wine carries a deep color, releasing aromas of black fruit, blackberry, black currents, coupled with toasted and spicy notes. Age for 4-15 years. Consume at 15°C.

Tasting

The Beaune 1er Cru 'Boucherottes' has substantial body with a silky structure. Matches well with beef, sauteed pork or strong soft cheeses.

Laurent Pillot advices

Forgetting its aging potential, this generous and fleshy wine with readily accessible fruit can be savored relatively young, matching perfectly with a sunday roast.