

BEAUNE 1er Cru « En l'Orme »

REGION : Burgundy

APPELLATION : Beaune, lieu-dit « En l'Orme »

LIEU DE PRODUCTION : Commune de Beaune.

TERROIR : Argilo-calcaire

GRAPE VARIETY : Pinot Noir

Manuel harvest

Crushing and systematic destemming of the harvest.

Cold maceration for 6 days under bio-protection cover, then fermentation. Alcoholic maintained at 30 ° C for 15 days, by gravity and aging in barrels of oak of French origin for 15 months.

Proportion of 30% of new barrels.

The Climate "En l'Orme" is located on the northern part of the appellation, on the edge of Savigny-lès-Beaune, between the Marconnets and the Perrières. Hot sector, the plot forms a bowl where the heat tends to concentrate even more. There are two types of clays: yellow and pink!

Shallow clays, the mother rock is a few meters away...

The average age of the vines coupled with a high average temperature on the plot give a colourful wine, deep, almost black. On the nose, we immediately perceive an attack on the black fruits (blackberry very present) as well as the limestone side of the place. This minerality reappears immediately in the mouth, by this side stony, combined with the richness and velvet typical of the Beaune appellation.

The end of the palate is quite firm, despite silky tannins that will take this wine far into time. A good decade of cellar will soften it more and you can enjoy it on a nice piece of grilled beef or a game in sauce.

Consumption temperature: 17-18°C