BEAUNE 1er Cru « Les Grèves » Burgondia d'Or 2020 et Tasteviné 2020

REGION: Burgundy

APPELLATION: Beaune, locality "Les Grèves" PLACE OF PRODUCTION: Commune of Beaune.

TERROIR: Clay-limestone GRAPE VARIETY: Pinot Noir AGE OF THE VINES: 40 years

Manual harvesting

Crushing and systematic desteasting of the harvest.

Cold maceration for 6 days under bio-protection cover then fermentation. Alcoholic fermentation maintained at 30 $^{\circ}$ C for 15 day then barrel filled by gravity and aging in barrels of oak of French origin for 15 months. Proportion of 30% of new barrels

Fine, delicate, concentrated and silky wine. The full hillside position offers sunshine optimal on the plot. The soil is composed of fine, almost sandy clay, in which the vine flourishes fully by rooting easily.

The earth is mixed with small gravels, rolling, a small light pebble hence the name of the Strikes (serious), which ensure soil drainage that, once again, benefits the plant.

We find a character a little "Côte de Nuits" by this thin and digestible side, flexible and muscular at the same time, noble. Ditto in its aromas of black fruit, graphite, a little smoked. Will accompany all kinds of red or white meat, accompanied by a fine sauce.

Consumption temperature: 17-18°C