



BEAUNE

Appellation Beaune Contrôlée

2020

À MEURSAULT-CÔTE-D'OR-FRANCE

Variety

100% Pinot Noir

AOC

Beaune

Vineyard

Les Vérotes

Soil

Clay/Limestone mix

Harvest Date

September 9, 2020

Fermentation & Aging

Stainless fermenters and
barrel aged

25% New French oak,
75% Neutral French oak
aged 12 months

Technical Data

pH: 3.3

TA: 7 g/L

Alc: 13%

RS: <0.02%

Bottled: November 2021

Cases Produced: 100

VINEYARD NOTES

The pinot noir is grown on the “*Les Vérotes*” lieu-dit, located on the edge of the city of Beaune in a low plain. The vines average 50 years old, and are low-yielding. The soil is a mix of light clay and limestone. Due to the location of the vineyard, this site is very hot, which allows the fruit to ripen early with higher sugar concentration.

WINEMAKING NOTES

The grapes are brought to the winery in Meursault where the fruit is cold-soaked for 48 hours, 60% being whole cluster. The tanks are allowed to warm up naturally, slowly beginning the process of fermentation. The wine undergoes pump-overs once a day and piégeage, or punch-downs, twice a day. All of our wines undergo a traditional non-inoculated natural fermentation. The wine is then pressed, post-fermentation, and aged in French oak, 25% of which is new, for 12 months.

WINEMAKERS NOTES

This is the third vintage to be made from the grapes coming from the Les Vérotes vineyard site. The 2020 vintage was an exceptionally warm season, which gave the grapes ripe fruit flavors and adds a richness to this wine that will continue to mellow for a few years to come. It also exemplifies the importance of location in Burgundy as these wines were also able to maintain their bright acidity to help balance out the fruit on the palate. Our 2020 Beaune is enjoyable by itself, but will pair nicely with soft French cheeses, roast duck, and coq au vin.