



BEAUNE

Appellation Beaune Contrôlée

2022

À MEURSAULT-CÔTE-D'OR-FRANCE

Variety

100% Pinot Noir

AOC

Beaune

Vineyard

Les Vérotes

Soil

Clay/Limestone mix

Harvest Date

September 20, 2022

Fermentation & Aging

Stainless fermenters and
barrel aged

20% New French oak,

80% Neutral French oak
aged 12 months

Technical Data

pH: 3.65

TA: 3.34 g/L

Alc: 12.9%

RS: <0.00%

Bottled: Nov 16, 2023

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, 20% being whole cluster. The tanks are allowed to warm up naturally, slowly beginning the process of fermentation. The wine undergoes pump-overs twice a day and piégeage, or punch-downs, once a day for 8 days. All of our wines undergo a traditional non-inoculated natural fermentation. The wine is then pressed, post-fermentation, and aged in French oak, 20% of which is new, for 12 months.

WINEMAKERS NOTES

The 2022 vintage hotter than usual, with a drought in the end of July and into early August. Our older vines were able to compensate for the lack of water, and the result was a deeper concentration of fruit flavors. Notes red fruit are apparent immediately on the nose, especially raspberry and cherry, with some smoke and spice on the finish. This wine is going to be perfect on its own, but will pair nicely with some cave-ripened cheeses, poultry, and charcuterie. Enjoy now, or let the bottle develop in proper cellar conditions for about 3-5 years.