

# Beaune 1er Cru

## "The Tuvillains"

**REGION:** Burgundy

**NAME:** Beaune, place name "The Tuvillains"

**PRODUCTION SITE:** municipality of Beaune.

**SOIL:** Clay and limestone

**VARIETY:** Pinot Noir

**AGE OF VINES:** 40 years

### **Manual harvest**

Crushing and systematic de-stemming of the harvest.

Cold maceration for 4-5 days and then fermentation maintained at 30 ° C for 15 days, stuffing by gravity and aging in oak barrels of French origin for 15 months. Proportion of 20% new barrels.

Wine thin, delicate. Despite the down slope position on thick clays, the wine fruity aromas of red berries come out. The mouth is the same, thin, drinkable, rather mineral and round due to the '1er cru' climate. Fresh built tannins but tender final note.

This wine should not be drunk before 3 or 4 years, but not to keep more than 10 years.

Accompany all kinds of red meat, game birds.

Serving temperature: 17-18 ° C