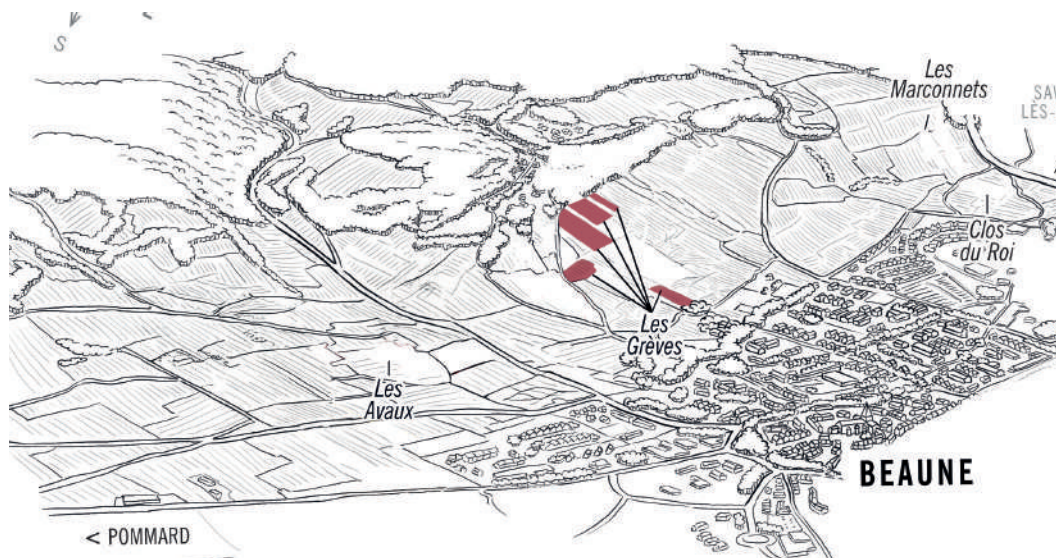


BEAUNE LES GRÈVES PREMIER CRU

Estate

CÔTE DE BEAUNE - ROUGE



HISTORY

This is the third-largest climat in the entire Côte region and undoubtedly the **most renowned Premier Cru** in the commune. In fact, it has the highest overall rating in the Beaune appellation. This climat takes its name from the soil structure, which is very sandy and results in **elegant** wines. Each year, this terroir produces a **harmonious**, intense and **silky** wine.

TERROIR

CLAY-LIMESTONE
GRAVELLY / SANDY



230 to 300 m.
ALT.



15%



SLOPE

TASTING

Elegant and very perfumed nose. A **harmonious**, well-structured wine that expresses itself with **tenderness**. The quintessential Beaune Premier Cru.



SERVE AT
17°-18°C



GAME, RED
MEAT IN
SAUCE,
CHEESE



PINOT NOIR



LONG CELLARING
7 TO 10 YEARS
AND MORE

EXPOSURE



EAST / SOUTH-EAST

VITICULTURE



CERTIFIED ORGANIC

As from the
2025 vintage

VINEYARD AREA



LES GRÈVES

3.16 ha

31.83 ha

KNOW-HOW

HARVEST: Hand picking, in small 13-kg crates. **Careful manual sorting** of each bunch.

WINEMAKING: Total or partial destemming depending on the vintage. Fermentation in small vats and **gentle pressing** to ensure optimum vinification. **Skin contact** of 12 to 16 days depending on the style of the vintage.

BARREL AGEING: 16 to 18 months in French oak barrels, 25 to 30% of them new.

BOTTLE AGEING: Our underground cellars in Savigny-Lès-Beaune provide **natural ambient conditions** that are ideally suited to the ageing of our wines.

COMMENT FROM OUR TECHNICAL DIRECTOR

“Terroir of great finesse. The three sub-plots help us achieve good balance and the spicy character typical of the terroir.”