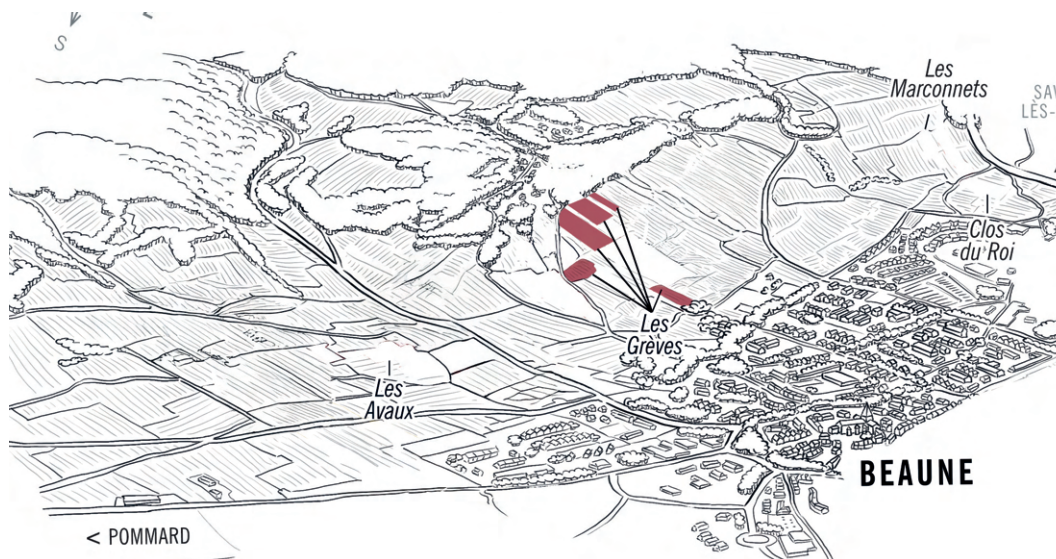


# BEAUNE LES GRÈVES PREMIER CRU

*Estate*



CÔTE DE BEAUNE - RED



## 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.”