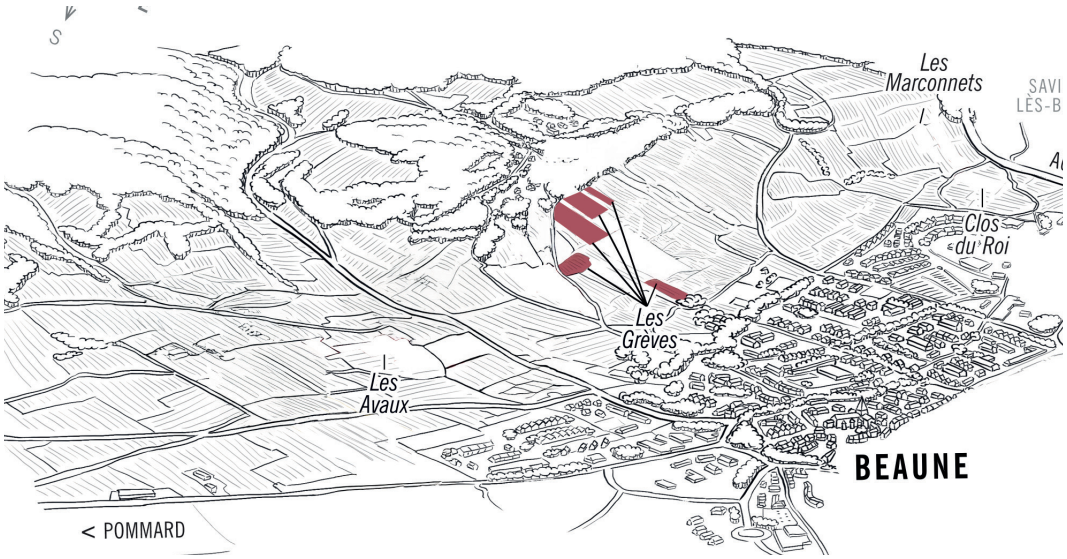
BEAUNE LES GRÈVES
PREMIER CRU
Estate





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 subplots help us achieve good balance and the spicy character typical of the terroir."

CÔTE DE BEAUNE - RED