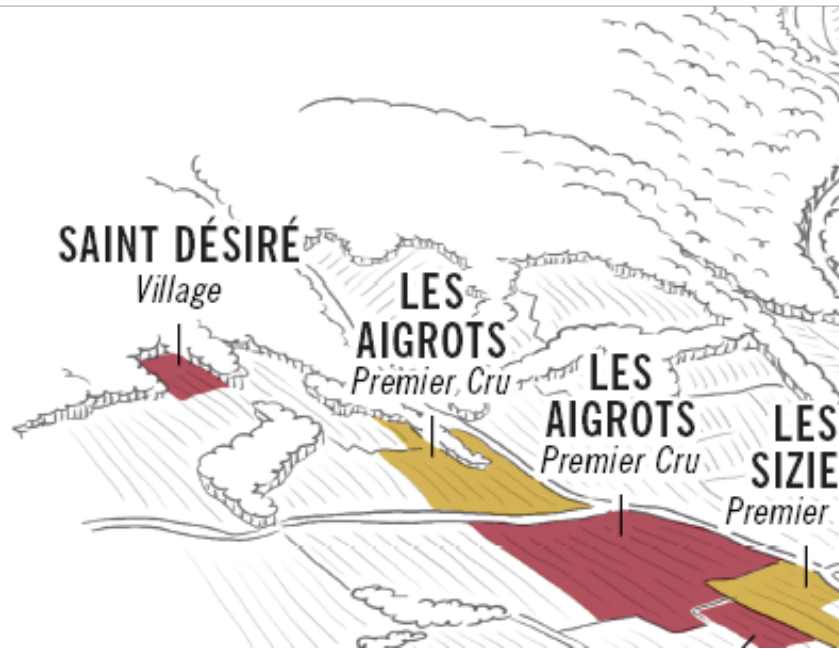


# BEAUNE VILLAGE *Estate*

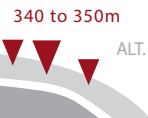


## HISTORY

This red Beaune is sourced primarily from the **Montagne Saint-Désiré** vineyard parcel, located in the extension of the renowned Clos des Mouches, in the southern part of the Beaune appellation. The clay-limestone subsoil, predominantly clay-based, is particularly well suited to Pinot Noir, which expresses itself here with richness, softness, and refinement.

## TERROIR

LIMESTONE SOILS WITH SOME IRON CONTENT.



## TASTING

A delicate bouquet of **red berry aromas** enhanced by subtle oak notes. **Rich, supple, and refined** on the palate, it reveals its full character.



SERVE AT  
17°C - 18°C



GRILLED WHITE MEATS, POULTRY, AND WHITE MEATS SERVED WITH SAUCE.



PINOT NOIR



CELLARING  
3 TO 5 YEARS  
AND MORE

EXPOSURE



EAST

VITICULTURE



CERTIFIED ORGANIC

As from the  
2025 vintage

VINEYARD AREA

BEAUNE VILLAGE

82 hect.

BEAUNE VILLAGE  
ESTATE

0.28 hect.

## 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, 20 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.