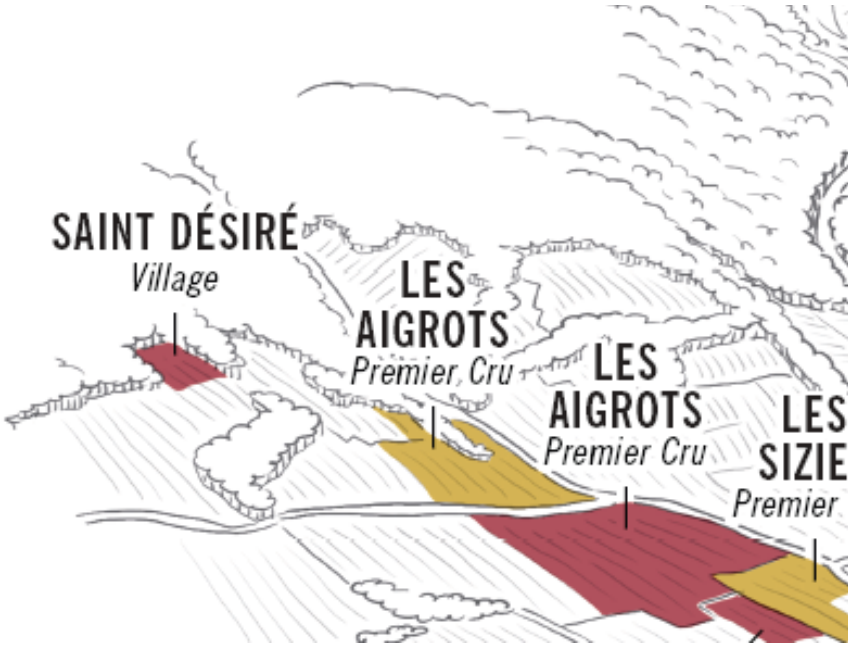
BEAUNE
VILLAGE
Estate





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.

340 to 350m ALT.

10% SLOPE

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.

CÔTE DE BEAUNE - RED