



DOMAINE CAUVARD

AOP Beaune Premier Cru Les Teurons

DVP
Red

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Beaune, the Domaine Cauvard perpetuates a viticultural tradition through several generations. It cultivates vines on prestigious climates of Côte de Beaune, producing expressive and balanced reds and whites. Careful vinifications and aging in barrels bring beautiful complexity to the wines, which seduce with their aromatic finesse and aging capacity. A classic signature of Burgundy, between elegance and authenticity.

VARIETAL

Pinot Noir 100%

TERROIR

Altitude: 230 to 240 meters. Clay-limestone soil. This terroir stretches to the gates of Beaune, just behind the enclosing wall of the Bouzaize Park, climbing up the hillside.

IN THE VINEYARD

Sustainable viticulture.

HARVEST

Hand-harvested, with strict sorting in the cellar, including sorting tables.

WINEMAKING

Traditional methods, with a vatting period of approximately 15 days, including 3 to 5 days of cold maceration.

AGEING

100% aged in oak barrels, 20% of which are new, for about 12 months.

SERVING

Serving Temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

This wine displays a deep ruby color with intense purple highlights. The nose opens with aromas of strawberry, raspberry, and violet. On the palate, it is both generous and structured, with well-integrated tannins. Fleshy and full-bodied, its roundness brings perfect harmony.

FOOD PAIRINGS

Solid and fleshy, this is a true charmer. With firm yet beautifully integrated tannins, it naturally pairs with flavorful meats such as roasted, braised, or sauced veal, leg of lamb, feathered game, and grilled pork. A classic roast beef will also succumb to its character. On a cheese board: Mont d'Or, Vacherin, Tomme de Savoie, Reblochon, and Cîteaux are ideal companions.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.