

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE RAPET PÈRE & FILS

AOP Beaune Premier Cru Les Cents Vignes
Red



PRESENTATION

Located in Pernand-Vergelesses, this family estate is one of the oldest in the region, with a winemaking history dating back over 250 years. Today, Vincent Rapet and his wife Sylvette manage the estate, perpetuating the legacy of their ancestors Roland and Robert Rapet. With 21 hectares of vines located in Pernand-Vergelesses, Aloxe-Corton, Savigny-lès-Beaune, and Beaune, the estate produces wines of great purity, practicing sustainable agriculture. The whites, aged on fine lees, offer magnificent mineral tension, while the reds develop a refined structure through long macerations and precise aging in oak barrels. Its strong point? A perfect alliance between tradition and technical precision, giving birth to elegant and balanced wines.

VARIETAL

Pinot Noir 100%

LOCATION

Making great wine without great vines is an impossible mission for any winegrower! The name "Cents Vignes" actually comes from "En Sanvignes," a village near the Genêt spring, dating back to the 4th century. Gallo-Roman ruins confirm ancient settlement in the area. The surrounding vines inherited this name, which evolved into "Cents Vignes."

TERROIR

This gently sloping climat features well-drained calcareous soil mixed with brown clay and sand. The 30-year-old vines were acquired for the 2012 harvest.

IN THE VINEYARD

Sustainable vine management with tailored treatments and careful soil work throughout the growing season.

HARVEST

Grapes are hand-harvested and sorted directly on a conveyor belt before entering the vats.

WINEMAKING

Fermentation takes place over 15 days with regular punch-downs to extract color and richness from the skins before pressing.

AGEING

Matured in oak barrels, 20% of which are new. Racking is done gently with a bellows to avoid using a pump.

SERVING

Serve slightly cool, between 14 and 16°C.

AGEING POTENTIAL

5 to 10 years

TASTING

This Pinot Noir expresses itself beautifully, blending the smoothness and roundness typical of Beaune with the power, depth, and richness of age-worthy wines. Best served at 15°C, it offers a lifespan of up to 10 years or more.

VISUAL APPEARANCE

Deep ruby with brilliant reflections

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



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AT NOSE

Red and black fruit, subtle spice, earthy undertones

ON THE PALATE

Supple yet powerful, generous texture with excellent structure and depth

FOOD PAIRINGS

With its strength and complexity, this wine is an excellent match for guinea fowl, lamb dishes, slow-cooked pork shoulder, duck breast, or characterful soft cheeses like Brie de Melun.

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