

368 BOTTLES



PHILOSOPHY

In the aim of showing all of the diversity of Burgundy's climats, we thought it would be interesting to offer a Beaune Premier Cru, a rare appellation in Bourgogne in which the surface area classified as Premier Cru is higher than that of the Village wines. And what better than "Les Grèves", which for us is one of if not the finest Premier Cru in the appellation. Indeed, "Les Grèves" always boasts additional complexity, dimension and depth that make it a truly great wine.

THE CUVÉE

This emblematic Premier Cru is located in the centre of the Beaune village, at the bottom of the slope. The vines are planted in deep, calcareous soil that also contains clay and iron oxide. With its full eastern exposure, at altitudes between 220 and 250 metres, this climat is known to yield rich, structured wines that boast great ageing potential.

VINIFICATION AND AGING

The grapes are hand-harvested at optimal ripeness. They are then brought to the winery, carefully sorted, and almost entirely destemmed (with 17% whole clusters). Following a 4-day cold pre-fermentation maceration, fermentation begins slowly, accompanied by daily pump-overs and a few gentle punch-downs toward the end of maceration. The vatting lasts 16 days. The wine is then aged in oak barrels (44% new oak) for 16.5 months.



TASTING NOTES

Bright ruby red colour with subtle bluish highlights. The nose is highly expressive, revealing fresh red fruit notes (raspberry) alongside wild berries (blackberry, bramble), enhanced by a gourmand touch of pastry (almond tart, praline). Delicate floral aromas (peony, hyacinth) intertwine with subtle spicy nuances of cinnamon and curry. The palate is silky and supple on the attack, unfolding with length. It reveals very elegant tannins with spicy and peppery notes (Sichuan pepper), supported by a discreet mineral backbone. A refined and complex wine, to be enjoyed over the next 3 to 5 years.

