



# DOMAINE CAUVARD

AOP Beaune Premier Cru Les Grèves

**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 300 meters. This is the largest and most renowned "climat" in Beaune. The soil is light, sandy, and stony—hence its name Grèves (meaning "gravelly soils").

## IN THE VINEYARD

Sustainable viticulture.

## HARVEST

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

## WINEMAKING

Traditional methods, with a vatting period of about 15 days, including 3 to 5 days of cold maceration. Frequent punch-downs at the start of fermentation, followed by pump-overs.

## AGEING

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

## SERVING

Serving Temperature: 14 to 16°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

This wine reveals a deep purple hue, a dark red velvet with magenta highlights. Generous on the nose, it offers fruit-driven (blueberry, redcurrant, kirsch) and floral (violet) notes that evolve toward earthy, animalistic aromas—leather, fur, pepper, and licorice. On the palate, it is powerful and full-bodied, structured and boldly expressive, with chewiness and depth. Firm and straightforward, with richness and texture, it needs time to fully blossom.

## FOOD PAIRINGS

Solid and opulent, Beaune Grèves is a flagship of the appellation, marked by impressive complexity, both sensual and structured. It pairs beautifully with strong-willed, washed-rind cheeses and blue cheeses that can tame its intensity. But its best companions remain robust meats—especially roasted or grilled beef cuts, and all types of game, feathered or furred, whether roasted, braised, or served in rich sauces.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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