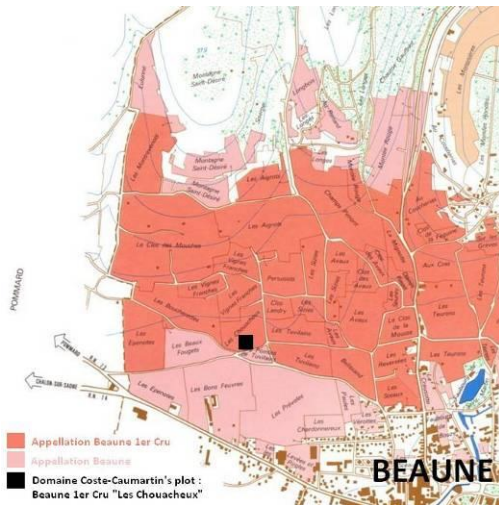


BEAUNE 1^{er} CRU red "Les Chouacheux"

History

The origin of this name comes from "Les Sausseux", place where willow trees used to grow (in French "Saulé"). In the XVIII century, people used to say "En Chaucheux", and it became later "Choicheux", written today "Chouacheux".

This old vineyard, aged just over 50 years, gives by its small harvests a beautiful concentration.



Terroir

Location : at the extremity of Beaune towards Pommard

Place called: «Les Chouacheux»

Area : 0.67 hectare (1.65 acres)

Altitude : 230 meters in gentle slope

Exposure : Southeast

Geology : with a brown limestone soil, the wine benefits from finesse and elegance.

Average age of vine : 63 years

Grape variety : Pinot Noir

Average yield : 40 hl/hectare

Viticulture

The vines are pruned in Guyot, disbudded and trellised using traditional Burgundian technique.

Fertilisation is rational. Regular dogging of the soils. Manual successive sortings of the harvest.

Vinification and maturing

The grapes are 100% destemmed followed by a pre-fermentation maceration for 3 to 6 days at 13°C. Vinified in stainless steel or concrete tanks, with punching of the cap and pumping over adjusted to daily tasting, the fermentation lasts between 2 and 3 weeks at a maximum temperature of 33/34°C.

The malolactic fermentation takes place during the 12 months aging in oak barrel, of which 10 to 15 % in new oak barrels.



Bottling date : from January to March

Annual production: 5300 bottles

Cases produced (12 bottles) : 440

Alcohol: 13,5% vol

Tasting notes

Its intense colour is well sustained. Its fine bouquet releases aromas of red berries. In the mouth, its finesse and elegance at the beginning develops into a more tannic finish. A good concentration flourishes and takes its full extent. The age of this old vineyard amplifies this elegant concentration.

Cellaring

A minimum of 5 years of bottle aged is recommended, given that the apogee of this wine is usually between 7 to 10 years, or even more in certain years.

Matching wine with food

This Beaune 1er Cru will go well with red meat and small game animals and feathered game, roasted or braised.

Cheeses such as Saint-Nectaire, Comté and goat cheese also go very well.

Serving temperature

It is recommended to open the bottle 2 to 4 hours before the meal and serve the wine at a temperature of 15-17 °C.