



Beaune 1er Cru 2007

Number of bottles produced: 1825 -bottled in March, 2009

Origin: This Beaune 1er Cru is a blend of Beaune 1er Cru “Boucherottes” from the southern part of the Beaune appellation and Beaune 1er Cru “Bressandes” from the northern part with an average vineyard age of 40 years.

Vinification: 100 % destemmed, followed by a three week *cuvaison*, with the Boucherottes and Bressandes being vinified and aged separately and then blended one month prior to bottling.

Elevage: 18 months in approx 30% new oak and the rest in 2 and 3 vintage barrels of mixed forest origins. Non-filtered.

Tasting notes: With the finesse typical of Beaune North (Bressandes) and the structure typical of Beaune South (Boucherottes) this blend of two 1er Crus offers the best of the Beaune appellation. Brilliant, ruby red with a very fruity nose of wild strawberry, blueberry and hints of pepper spice. It is a harmonious wine with a nice balance between the fruit and the structure with elegant, silky tannins. It is pure and honest with a long mineral finish and good capacity for ageing. This wine can be drunk now or can be stored for a later date and will keep well for 10-15 years stored properly.