

# Chorey-Lès-Beaune “Les Beaumonts”



Appellation : Chorey-Lès-Beaune red

Locality (climat): Les Beaumonts

Grape variety: Pinot Noir

Year of plantation: 1968

## Grape growing

Pruning: Double Cordon de Royat and Guyot

Soil: Tillage is realized only by plowing and therefore all chemical herbicides are banished. Most of the work is achieved manually and in function of lunar cycles with the objective to obtain sound and mature grapes; yields are controlled with the aim to produce quality wines reflecting the utmost expression of terroir and grape varietal origin.

Harvest: manual with sorting

## Winemaking

Vinification: oak barrels (15% new oak)

Ageing: 9 months in oak barrels with regular “batonnage”

Filtration: light in order to keep the organoleptic qualities of origin.

## Tasting notes :

Colour: deep red color

Nose: cherry, raspberry, red currant; delicate oaky vanilla

Mouth: Wild berries. Beautiful attack, all in roundness and softness. A few oaky notes unveiling some fruitiness and enriching the volume in the mouth.

