



Beaune



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the Côte de Beaune region (Côte-d'Or).

This *appellation* includes **42 Premiers Crus Climats**.

Producing commune: **Beaune**.

The *appellation* BEAUNE and BEAUNE PREMIER CRU may be followed by the name of the *Climat* of origin.

TASTING NOTES

Small differences appear, depending on the exact location. Wines from the Northern end of the commune are more often intense and powerful, and those from the southern end are smoother and fuller.

Red: this wine has a striking and vivid colour - a luminous scarlet, introducing aromas of black fruits (blackcurrant, blackberry) and red (cherry, gooseberry), as well as humus and underbrush. When older, it is redolent of truffle, leather, and spices. In youth, it charms the palate with the taste of crunchy fresh grape. Firm, upright and full of juice, it evolves with time, revealing a solid and absolutely convincing structure.

White: this wine boasts a silky gold colour, flecked with green. It has a bouquet of almond, dried fruits, bracken, and white flowers. It may be enjoyed either young "on the fruit" or later for its mouth-filling mellowness.

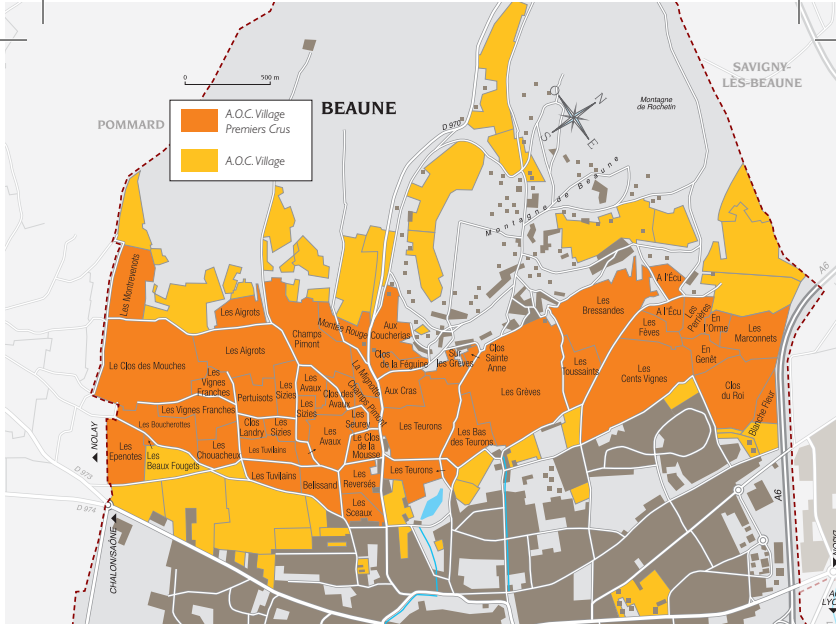
SERVING SUGGESTIONS

Red: fleshy and generous, the Beaune reveal great aromatic power and solid texture which inevitably partners them with musky and very firm meats such as feathered game, roasted or braised. Cheeses: choose Époisses, Soumaintrain, Munster, Maroilles...

Serving temperature: 15 to 16°C.

White: their flowery freshness makes them a marvelous match for poultry and veal in creamy sauces, fish tajines, sushi, and grilled sea-fish. When older (and fleshier) they enfold and tame cheeses such as Cîteaux, Comté, and certain goat cheeses.

Serving temperature: 12 to 14°C.



LOCATION

A burgundian icon and capital of Bourgogne's wine trade, Beaune takes centre place on the world stage during the annual Hospices de Beaune wine auction. The Hôtel-Dieu, built in the Flamboyant style, the huge silent cellars of the *négociants* houses, and the wine-growing domaines of the district all attract countless visitors. The Beaune vineyards are among the most extensive of the Côte. From here comes the *Pinot vermillon* of the Dukes of Bourgogne- a red wine, aromatic and full of fire, whose reputation goes back to the late Middle Ages. The whites, less common, make the best use of soils suited to the *Chardonnay* grape. The BEAUNE AOC was established in 1936.

SOILS

In the synclinal of Volnay the Comblanchien limestone disappears into the depths to be replaced by the overlying Rauracian. The slopes are quite steep and the soil (scree-derived black *rendzinas*) thinnish. On the lower slopes are Argovian marls and deep soils, white, grey or yellow, tinged with red from the iron in the Oxfordian limestone. At the foot of the slope, limestones are mixed with clay. Exposure: east to due south. Altitudes: 220 to 300 metres.

COLOUR(S) AND GRAPE VARIETY(IES)

Reds - Pinot Noir.
Whites - Chardonnay.

PRODUCTION

Area under production:**
 1 hectare (ha) = 10,000 m² = 24 *ouvrées*.
 Reds: **355.16 ha** (including 270.16 ha *Premier Cru*).
 Whites: **58.43 ha** (including 39.67 ha *Premier Cru*).

Average annual yield:**
 1 hectolitre (hl) = 100 litres = 133 bottles.
 Reds: **11,048 hl** (including 8,491 hl *Premier Cru*).
 Whites: **1,970 hl** (including 1,319 hl *Premier Cru*).

*In 2018 **5 years average, 2014-2018

PREMIERS CRUS CLIMATS

Les Boucherottes, Les Vignes Franches, Clos des Ursules, Les Choucheux, Les Epenotes, Le Clos des Mouches, Les Montrevenots, Les Aigrots, Les Sizie, Pertuisots, Clos Saint-Landry, Les Aiaux, Les Tuilains, Belissand, Les Seurey, Clos de la Mousse, Les Reversés, Les Sceaux, Les Teurons, Clos du roi, Blancs Fleurs, A l'Écu, Clos de l'Écu, Les Fèves, Les Cents Vignes, Les Marconnets, En Genêt, En l'Orme, Les Perrières, Les Bressandes, Les Toussaints, Les Grèves, Sur les Grèves, Sur les Grèves-Clos Sainte-Anne, Aux Cras, Le Bas des Teurons, Aux Coucherias, Clos de la Feguine, Montée Rouge, La Mignotte, Clos des Aiaux, Champs Pimont.