



Beaune Premier Cru Clos des avaux

Area: 0.50 ha

Grape variety: 100% Pinot Noir

Age of vines: 40 years

Localities and terroirs: 'Clos des Avaux', planted on slightly stony soil at the mouth of a valley. This climat produces wines of great suppleness.

Vine-growing method: Integrated pest management, grass cover between the rows.

Harvest: Hand-picked into 20 kg perforated crates.

Yield: 40 hl/ha

Winemaking: Sorting of the harvest followed by complete destemming, cold pre-fermentation maceration for 5 days at 12°C, fermentation for approximately 13 days with pumping over and some punching down to enhance extraction, followed by hot post-fermentation for 3 days.

Ageing: 80% aged in barrels, comprising 40% new barrels and 40% barrels that have held one or two previous vintages, with the remaining 20% aged in stainless steel vats for 12 months. The vat and barrel batches are blended prior to bottling.

Food and Wine Pairing: Pairs perfectly with pork fillet and eggs in red wine sauce.

