



# CHOREY-LES-BEAUNE

## « Les Beaumonts »

Climat: Les Beaumonts

Grape variety: 100 % Pinot noir

Harvest: Hand-picked

### Ageing potential

Over 5 years

### Food and wine pairings

Cold starters (such as charcuterie), roasted or grilled red meats, and mild cheeses.

### Serving temperature

14° to 16°C.

### Tasting notes

A beautiful, bright ruby-red colour.

The nose is fresh and elegant.

On the palate, the wine is supple and light, with refined red fruit aromas (cherry).



### Vinification

The grapes are transported in crates from the vineyard to the estate. After sorting on a selection table, the bunches are lightly crushed. Maceration is carried out with whole bunches, without punching down, relying solely on daily pump-overs to extract the wine's aromatic and colour structure. The vatting lasts around 15 days, during which alcoholic fermentation takes place. Pressing is done in the purest Burgundian tradition, using a state-of-the-art press. The wines are then racked and transferred into barrels.

### Ageing

Aged in oak barrels for 18 to 24 months in our cellars (malolactic fermentation completed). Bottled at the estate.