



Beaune Clos du Roi 1er Cru 2013

Domaine Besancenot, Bourgogne Beaune, France

LCBO # 183772 | 13.5 % alc./vol. | \$44.95 | Release: 01-Apr-2017

Somewhat restrained but with a lovely nose delicately scented with earth, musk, sandalwood, vanilla, cinnamon, and red fruit like cassis, cherry and raspberry. Smooth tannins, excellent balance of concentrated, layered fruit and piercing acidity makes this wine immediately appealing on the palate.

"...this beautifully structured Beaune 1er Cru with aromas of intense cherry, raspberry, underbrush and a light toastiness. Dry and structured with a good balance between the fruit, acids and tannins. There is a round and almost sweet centre that brings another intriguing layer to this wine. The finish is long, crisp and fruity. Enjoy this over the next 5 years with roast beef au jus or grilled lamb chops." (VINTAGES panel about 2009 vintage, 2011)

Terroir:

The Besancenot family's winery has its roots in 1850. Their 12 different appellations are planted within 10 hectares and include six of the noblest grape varieties: among them Pinot Noir for the red wines; Chardonnay and Aligoté for the white wines.



Vinification:

After harvesting the grapes placed in cement vats for ~15-20 days: the first 5 days cold maceration at temperature 14-15°C. The grapes are then pressed and drained and must aged in old-oak barrels. During aging, the wines undergo malolactic fermentation and other natural transformations that soften and stabilize them. Aging is a slow and carefully monitored process, which may last 18-24 months, depending on the years. Bottling is preceded by a light filtration.

Variety: Pinot Noir 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 16-18°C with red meat dishes, mushrooms or mature cheeses. Ready to drink now or keeping over 10 years.

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