



## Beaune Cent Vignes Beaune 1er Cru 2014

Domaine Besancenot, Bourgogne Beaune, France

LCBO # 545764 | 13.5 % alc./vol. | \$55.95 | Release: 09-Jun-2018

*“Appropriately pale garnet appearance. The nose is attractively herbal and earthy, with plenty of leaves and twigs, some old rubber, dried mint, and tart red fruit. The palate is surprisingly resilient, with marked acids and light but very firm and dusty tannins, not to mention excellent length. This is a fine bottle of Beaune premier cru crafted in a very traditional style.”* **Score – 91p (John Szabo, Wine Align, 2018)**

*The dress intense jewel announces colour. The nose, small red fruits, berries of wood and blackcurrant will entice you. His very present and powerful tannins assert the length and largeness in mouth of this wine.*

### 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 noble grape varieties.

The vineyard of Beaune stretches over a large band on the gentle slopes ~270 m high of the Eastern side of two groups of hills which make the chain of the Côte d’Or (Golden Coast) between Savigny in the North and Pommard in the South. It is one of the most early-ripening Vineyards of the area. The soils are composed of brown limestone irregularly mixed with clay and sand.



### Vinification:

After harvesting the grapes placed in cement vats for ~18 days for cold maceration at ~14°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. Bottling is preceded by a light filtration.

**Variety:** Pinot Noir 100%

**Residual sugar:** 2 g/L

**Serving suggestion and food pairing:** Serve at 14°C with lamb, roast chicken, turkey and soft cheeses.

**John Szabo, Wine Align’18 91p**



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