



#### THE VINTAGE

2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September. The red wines are seductive, well-balanced, aromatic, fresh and direct. The tannins are elegant and approachable. The palate discloses aromas of juicy fruits as well as warm, sunny, spicy notes.



#### APELLATION DESCRIPTION

Since the 1930's, our family has owned the largest amount of land in this appellation. We own 3 parcels: "Grands Rangs", "Clos de Bèze Haut" and "Vieilles Vignes". Clos de Bèze is the most complex wine from our range and evolves beautifully over time to reveal its true potential.

Exposition : East, South-East  
Soil : Limestone-rich scree  
Grape Variety : Pinot Noir

#### *Characteristics of our plot*

Surface area : 1 ha 29 a 42 ca - [3,20 Acres]  
Years the vines were planted : 1949, 1955, 1966, 1983



#### WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 16-18 months in French oak barrels (60% new oak and 40% one-wine barrels) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



#### TASTING

Intense ruby red hue and complex nose offering fruity and roasted notes. The palate is powerful, elegant and distinctive with smooth yet direct tannins and a remarkably long and elegant finish.

Serve with : Partridge with morel mushrooms, scrambled eggs with truffles, game stew

Serve at : 16°C

Cellaring Potential : 10 to 25 years