



**BEAUNE 1<sup>ER</sup> CRU**  
**« LES GREVES »**  
**2018**



FR-BIO-01  
Agriculture France

Our small parcel of Les Grèves, planted in 1978, covers the central part of the hillside overlooking Beaune, at an altitude of 250 m. The name Les Grèves comes from the Latin for gravel, as the soil is highly calcareous here, ideal for the delicacy of the noblest of Beaune's Premier Cru.

## **HISTORY**

Whereas *cras*, *chaille* or *cailleret* in Burgundy refer to pebbly soil, *gravains*, *gravières* and *grèves* (from the Latin word *grava*, *gravel*) mean a more sandy soil, ideal for wine growing.

Vines have been planted here since Gallo-Roman days. The town's vines are mentioned in the oldest description of Burgundy vineyards, written by Eumenes in 312 A.D. Part of Les Grèves long belonged to the Carmelite order. The cult of the Christ Child at Beaune was started by a Carmelite nun, Marguerite Parigot (1619-1648), whom Anne of Austria reportedly consulted shortly before conceiving Louis XIV after 23 years of sterility.

## **OUR PARCEL**

### **BEAUNE GREVES**

**Surface:** 0,3275 ha

**Geographical situation:** parcel on steepish slope.

**Exposure:** East-facing.

**Plantings:** 1978/1979

**Grape variety:** 100% Pinot Noir

**Soil and subsoil:** highly calcareous soil. Pure silt..

**Planting density:** 10 000 vines/ha

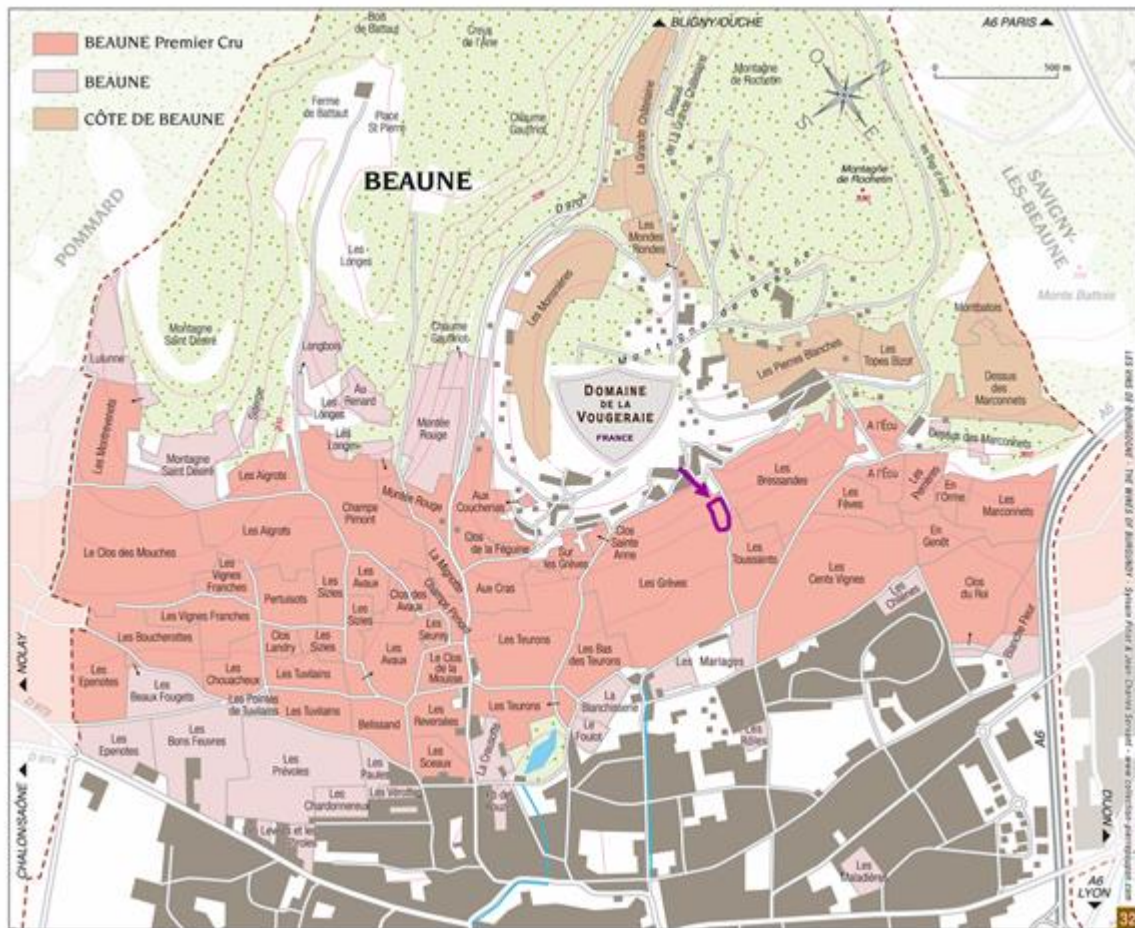
**Rootstock:** massal selection only.

Organic agriculture. Received official approval ECOCERT in 2000.

Bio-dynamic agriculture since the 2001 campaign.

**Training style:** Guyot

**Vineyard news:** Earthing-up of the vines in winter. Spraying of nettle and rhubarb, horsetail, yarrow, tansy, comfrey tea during each treatment. Biodynamic preparation of 500 and 501 at the end of the winter and of 501 in spring before the flower. Suckers removed in spring.



## HARVEST

**Harvest date:** September 1<sup>st</sup>, 2018 (fruit day).

Selection: hand-sorted in the vineyard and on arrival in the winery.

Yield: 38.5 hl/ha

## VINIFICATION

Grapes, not crushed and vatted by gravity.

No yeast addition. Gravity vated.

Maceration: pre-fermentation, cold (12-15° C) during 5 days.

Length of maceration: 18 days.

Light pumping-over once a day until the end of maceration.

Pressing with the vertical press.

## **AGEING**

**Length:** 16 months

**Type:** in oak barrels.

**Percentage of new barrels:** 20 %

Toasting: long and slow.

**Source of wood:** Cîteaux

Light and soft filtration. No fining.

## **BOTTLING**

December 4<sup>th</sup> , 2019. (flower day)

By gravity

Limited to 1599 bottles.