

Beaune 1er Cru Les Avaux Bio 2021

In Beaune, wine and pleasure are at the top of the agenda!
Pleasure on the eyes in the form of the Hospices, and pleasure of the senses with the superb mosaic of nature and humans formed by the vineyards of Beaune.

TASTING NOTES

With its deep ruby colour, this wine reveals generous aromas of ripe red fruit, toast and floral and liquorice notes. The palate is elegant, well-balanced and nicely acidic.



ORIGIN

The vineyards of Beaune are unique in that out of approximately 400 ha of vines under production, over 300 ha are classified as Premier Cru. The appellation is divided into two parts, north and south, which are separated by a division marked by the road that goes from Beaune up to Bouze-Lès-Beaune.

'Les Avaux' is located on the gentle slope of La Montagne, below Champ Pimont.

This name can be compared to downstream and then means that this plot is on the "lower part of a valley".

The grapes selected from this cuvée are certified Ecocert.

VITICULTURE

Grape variety: pinot noir

Soils: clay-limestone, deep and well drained.

Orientation: East

Pruning: Guyot system

Average age of the vines: 31 years old.

VINIFICATION

Harvest date: 25 September 2021.

The grapes were sorted a first time in the vineyard and a second time on the sorting table when they arrived at the winery.

At the winery: the grapes were 100% destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration with whole bunches of 18 days including 3 days cold (12 ° C): Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 3 punchings of the cap.



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged on the lees for 15 months with no racking using a proportion of 25% new French oak barrels.
Barrels: French oak barrels that had been toasted at low temperatures for a long time to impart a very delicate touch of oak to the wine.

BOTTLING

Bottling by gravity in February 2023, after a slight lenticular filtration.
Number of bottles: 1,182.

VINTAGE

A complex vintage!
It is both a winegrower and winemaker's vintage ! 2021 will unfortunately be remembered quantity-wise for a long time by its disastrous frost early april. Direct consequence: this is probably one of the smallest vintages ever in Burgundy . It offers a very nice and subtle representation of each terroir and its expression, with fruity, freshness and great finesse wines.

Ageing potential: from 7 to 10 years.



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