

Beaune 1er Cru Les Grèves 2020

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.



James Suckling - 98 Pts

TASTING NOTES

With a beautiful dark red color, this wine reveals aromas of fresh black fruits, sweet spices and some smoky notes. The palate is complex, with fine tannins but with a lot of body. A wine with a very nice persistence.

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.

In Old French, "Grèves" referred to sandy soil that was well adapted to viticulture. The 30-hectare "Les Grèves" vineyard is assuredly one of Beaune's best-known Premiers Crus. Seen from above, it forms a square block and occupies the entire length of the gentle, east-facing slope.

VITICULTURE

Grape variety: pinot noir
Soils: very stony and sandy
Orientation: East
Surface area under vine: 0,88 ha
Pruning: Guyot system
Yield: 29 hL/ha
Average age of the vines: 70 years old.

VINIFICATION

Harvest date: 25 August 2020.
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 50% destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration with 50% whole bunches of 25 days including 6 days cold (12 ° C): Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). Vinification without sulfur. 2 punchings of the cap.



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged on the lees for 12 months with no racking using a proportion of 30% 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 in September 2021, the wine was very gently filtered before being bottled using gravity.

Number of bottles: 3,326 bottles.

VINTAGE

Balanced and concentrated

The harvests happened back-to-front! They began with the reds ripening before the whites. The harvest was very disease-free but we had to eliminate sunburnt berries, especially in the case of the Pinot Noir vines as the Chardonnays had coped better with the heat. Quality was definitely good, but relatively low juice yields has resulted in Pinot Noirs with high colour and aromatic intensity. On the other hand, the Chardonnay vines produced adequate yields with a good balance of sugar and acidity. This optimal ripeness enabled us to harvest the red grapes in certain plots according to the 'vendange entière' approach, where stalks are fermented along with the grapes.

'Lots of lovely colour in the reds, with very high polyphenol content, firm tannins and excellent levels of acidity. Looks set to be a year with great cellaring potential. Summer fruit coulis notes definitely have the upper hand in this year's vintage! The whites are nicely-balanced, but it's too early to be more precise. Watch this space...' Grégory Patriat.

Ageing potential: 7 years and more.



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