



LOCATION:

France > Burgundy > Beaune >
Aux Coucheries 1er Cru

VARIETY:

Pinot Noir

WINEMAKER:

Boris Champy



Beaune 1er Cru “Aux Coucheries”

EXPERIENCE

NAME: The name “Aux Coucheries” is a reference to the fact that this vineyard faces the sunset in the west. The Premier Cru status (1er Cru) is awarded to just over 40 climats in Beaune. There are no Grand Cru vineyards in the village of Beaune.

CHARACTER: Aromatics of cherry and liquorice give way to a touch of wood spice followed by a firm mid-palate with blacker wild berry fruits and a defined tannic structure that will age beautifully with time.

ENJOY WITH: Best with grilled meats, wild game, mushroom risotto, and aged cheeses.

BEST RESULTS: Serve at 58-62° F, A delicate decant for 45 minutes to an hour. Large Burgundy glass.

EXPRESSION

FERMENTATION & EXTRACTION: 50% whole cluster, the wine is fermented with native yeast in wooden vats for over 20 days.

ELEVAGE: Aging in carefully selected French barrique for 12 months.

FINING & FILTERING: Fined lightly with clay, light filtration, vegan.

SULFUR: Minimal sulfur is used to maintain the integrity and age worthiness of the wine.

SOURCE

FARMING: Certified both organic (Ecocert) and biodynamic (Demeter). Farm animals on the property produce all fertilizer, six homeopathic preparations from medicinal plants are prepared for the soil and vines. Diverse plantings of fruiting trees, grasses, and vegetation cultivate a strong ecosystem. Biodynamic since 1985.

LAND: This steep Premier Cru vineyard comes from less than 1 hectare on a western facing slope approximately 920 ft. a.s.l. Red clay soils rich in iron and limestone produce a wine with more power and tannin.

VINE: Traditional Guyot can pruning with high density planting. 10,000 vines/Ha planted in the 1950s.

HARVEST AND PRODUCTION: All fruit harvested by hand from estate vineyards, 200 cases produced.

