



**LOCATION:**

France > Burgundy > Beaune > Vignes Franches 1er Cru

**VARIETY:**

Pinot Noir

**WINEMAKER:**

Boris Champy



# Beaune 1er Cru “Vignes Franches”

## EXPERIENCE

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**NAME:** A small walled vineyard known as “Vignes Franches” (Free Vines) referring to the fact that this plot was originally free from taxation and owned by the Hospices de Beaune.

**CHARACTER:** Notes of fresh red fruits like raspberry and cherries are underlined with a minerality of savory herbs and warm spices. The palate is highlighted by transparency and depth, with a finish of great finesse and elegance.

**ENJOY WITH:** Try with beef carpaccio, roasted chicken or quail, eggplant, and other roasted vegetables.

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

## EXPRESSION

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

**ELEVAGE:** Exclusively aged in La Fabrique Eric Millard barrels 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

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**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.

**LAND:** Dense limestone bedrock covered by a mix of clay and limestone. This Premier Cru vineyard comes from just 0.21 hectares on a south facing slope. Poor rocky soils and a high elevation result in a very fine wine that needs a long growing season to reach maturity.

**VINE:** Traditional Guyot can pruning with high density planting. 10,000 vines/Ha planted in 1960.

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

