



BEAUNE
“LA MONTEE ROUGE”
2019



FR-BIO-01
Agriculture France

Our Beaune assembles several small parcels from the Montée Rouge climat, grown on both sides of a ruddy, iron-rich coomb. Known by wine growers as “The White Virgin”, the south-facing vine has the structure and power of a quality wine that is fat, rich and astounding... .

HISTORY

Encircled by its ramparts and bastions like a cask by its staves, Beaune is, in the words of the architect Viollet-le-Duc, the only town in the world where you actually want to fall ill! The Hôtel-Dieu, built in the middle of the 15th century by Nicolas Rolin, counsellor to Philippe the Good, Duke of Burgundy, is a flamboyant gothic representation of a love story between Burgundy and Flanders in the days of the Order of the Golden Fleece. Sister city of Bruges, Beaune is the capital of Burgundy wine.

For centuries the term “vin de Beaune” referred to wine from throughout the Côte de Beaune. In the early 18th century the separate identity of Beaune’s crus started to become apparent, and was fully recognised in the following century.

As most local wine merchants were based in Beaune, the town soon took its place as the heart of Burgundy wine. Petrarch claimed that Beaune wine was the main reason why the cardinals were in no hurry to leave Avignon for Rome. The Duke of Burgundy often sent barrels of his wine to Rome to obtain papal favours. A local proverb says that “Beaune wine loses out only through lack of comparison”. As early as 1728, abbot Claude Arnoux wrote: “The terroirs of Beaune produce wines which have the qualities of Volnay and Pommard, but without the defects”.

OUR PARCELS

ROUTE DE BOUZE

Surface: 0,533 ha

Geographical situation: parcel in a coomb (Route de Bouze-lès-Beaune)

Exposure: West-facing

Plantings: 1985/1986

LA PLANTE

Surface: 0,218 ha

Geographical situation: parcel in a coomb (route de Bouze-lès-Beaune)

Exposure: West-facing

SOUS SAPINS

Surface: 0,9003 ha

Geographical situation: parcel in a coomb (route de Bouze-lès-Beaune)

Exposure: West-facing

Plantings: 1964/1965

Grape variety: 100% Pinot Noir

Soil and subsoil: Red, very rich in iron. Silty soil, very pebbly at the top of the plot

Planting density: 10 000 vines/ha

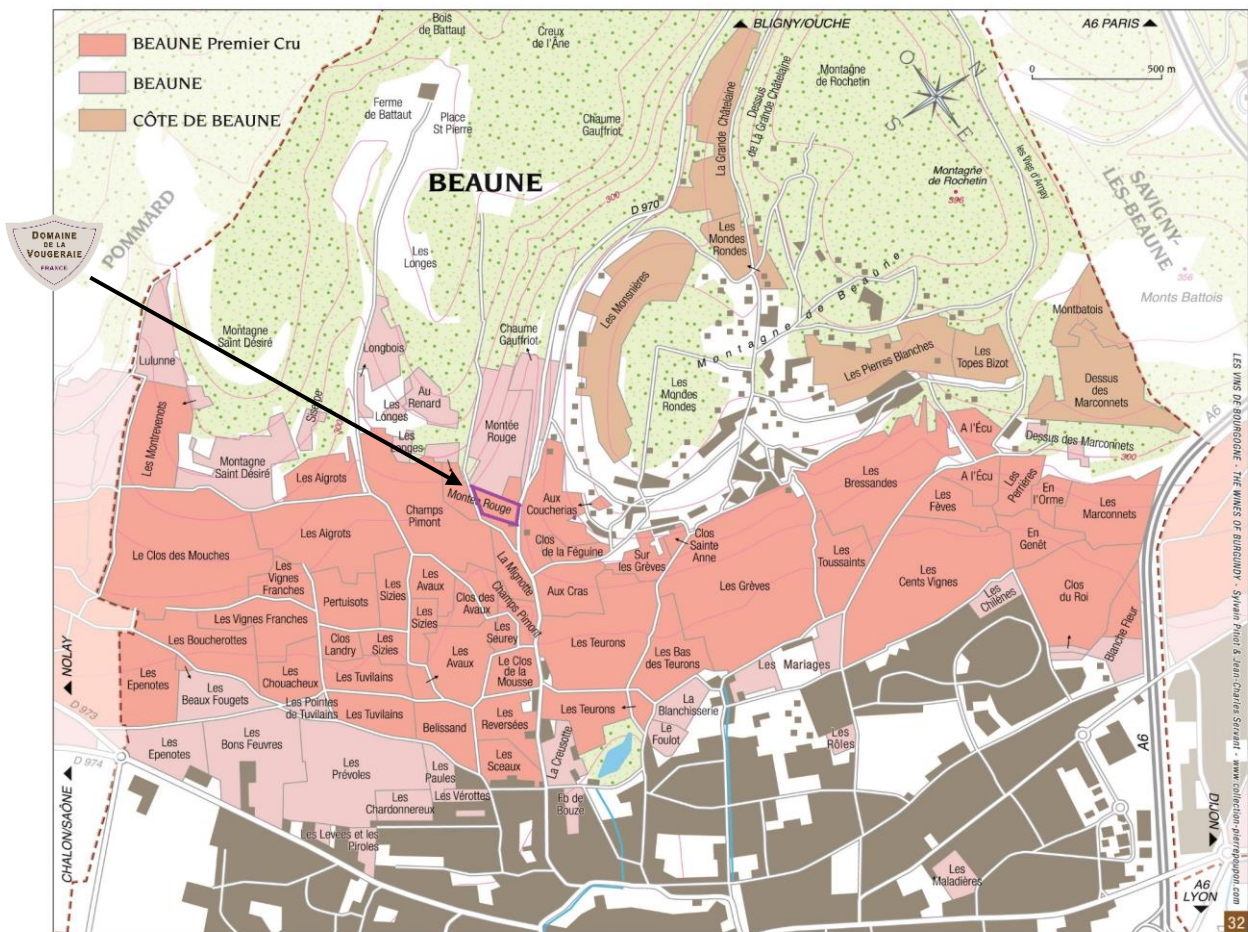
Total surface: 1,613 ha

Rootstock: massal selection only.

Organic agriculture: since 1998. Received official approval ECOCERT in 1999

Training style: Guyot

Vineyard news: Ullage planted out in autumn. 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 19th ,2019 (Root day).

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

Yield: 48.5 hl/ha

VINIFICATION

Grapes not crushed and vatted by gravity.

No yeast addition.

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

Length of maceration: 17 days.

Cap-punched once a day until mid-fermentation and a light pumping-over until the end of vatting time.

Pressing with the vertical press.

AGEING

Length: 16 months

Type: in barrels.

Percentage of new barrels: 29%

Toasting: long and slow.

Source of wood: Allier “grains fins”, Cîteaux.

No racking.

Light and soft filtration. No fining.

BOTTLING

December 10th , 2020. (root day)

Limited to 4621 bottles.