

Beaune 1er Cru Les Grèves 2019

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 a brilliant ruby color, this wine exudes very fine aromas of violets, small red fruits and cocoa notes. The tannins are coated on the palate, a wine with exceptional length and finesse.



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: 0,8800 ha

Pruning: Guyot system

Yield: 28 hL/ha

Average age of the vines: 70 years old.

VINIFICATION

Harvest date: 16 September 2019.

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 22 days including 5 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 15 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 February 2021, the wine was very gently filtered before being bottled using gravity.
Number of bottles: 2,939 bottles & 200 magnums.

VINTAGE

A legendary vintages?

According to Grégory Patriat, this second harvest at the Ursulines winery will go down as a legendary vintage just like 1969, 1979, 1999, 2009, and 2019, because the concentration in the wines is very high indeed. Years with drought and low yields are always great vintages in Burgundy. We had some new premier crus come online last year, with three in Chambolle-Musigny, one in Gevrey-Chambertin, and one in Nuits-Saint-Georges; Le Clos des Argillères. Furthermore, we revived our tradition of producing white wines in villages better known for their reds, with a white Fixin.

Ageing potential: 7 years and more.



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