



## Beaune Les Beaux Fougets

**Parcel** : Les Beaux Fougets

**Acreage** : 0.50 hectare

**Cépage** : Pinot noir

**Type of soil** : deep clay-limestone

**Winemaking process and aging** : grapes are harvested by hands using small bins to preserve them. After the sorting table and destemming, grapes stay in a tank for twelve to twenty days.

Once pressing is done wine is aged in wood barrels for fourteen to sixteen months (with 20% of new barrels renewed every year) followed by three months in tanks.

Bottling is done using gravity and decided regarding on the moon calendar.

**Tasting** : a beautiful intense color, the nose opens on red and black fruits, the well balanced mouth presents structure, strenght. Better to decant the wine for the recent vintages.

**Ideal temperature to drink** : 14 to 16°C

**Aging** : from three to twelve years