



Beaune Les Épenotes

Parcel : Les Épenotes

Acreage : 0.16 hectare

Cépage : Pinot noir

Type of soil : clay-limestone

Years of planting : 1970

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 twelve to fourteen 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 : seductive wine with a rond, silky and fleshy palate. Better to decant the wine for the recent vintages.

Ideal temperature to drink : 14 to 16°C

Aging : from two to ten years