



Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.35

Total Acidity

6.42 g/l

Drinking Window

2024 - 2031

Tasting Guide



Tasting note printed

24/04/2024

Beaune 1er Cru Boucherottes 2011 6x75cl

Winemaker Notes

This wine has a beautiful cherry colour and is surprising on the palate with good suppleness. The vineyard borders the famous vineyard of Pommard, so this wine has strong fruity characteristics.

Vineyard

Beaune vineyards are the most extensive of the Côte de Beaune, between Savigny to the north, and Pommard to the south. There are no Grands Crus vineyards in this commune, but there are 36 Premiers Crus. The majority of the Beaune vineyards are located on the slopes so therefore a majority of the vineyards are rated Premier Cru and Les Boucherottes is one of them. The soil is limestone on the surface with a sub-soil of marl, which enables the Pinot Noir to express all its savoury fullness and strength.

Winemaking

Fermentation takes place in open vats for three to four weeks, after which the wine is aged in barrels for 18 months before being bottled. This wine will easily age 12-15 years if kept in good cellaring conditions.

Vintage

A short, mild and humid winter caused an early bud break of the vine. Mild weather followed and the flowering period in June took place in ideal conditions, some 10 days earlier than 2010. The resulting juices, showed promise and developed into good, and in some cases very good, wines. Favourable weather in late August enabled the grapes to obtain good maturity and the while the overall size of the crop was small the quality was very satisfying. This vintage is characterized by elegant, powerful and delicate expressive wines, representative of Burgundy and showing a fresh and subtle acidity.

Food match

Grilled and Roasted Red Meats

Perfect with roasted poultry, veal or lamb, mushroom tart or hard cheese.

