



Beaune 1er Cru 'Celebration'

2012 3 x Magnums

Grapes
100% Pinot Noir

Region/Appellation
Côte de Beaune

Alcohol by volume
13.50%

Residual Sugar
less than 2g/l g/l

pH
3.51

Total Acidity
5.678526 g/l

Drinking Window
2023 - 2033

Tasting Guide



Tasting note printed
01/10/2023

Winemaker Notes

This wine is deeply coloured, and shows notes of dark berries. Its tannins are fine grained and silky, showing the hallmark complexity and richness of Beaune's premiers crus.

Vineyard

This blend is based on a number of different climates, with different soils and aspects planted around Beaune.

Winemaking

The Beaune 1er Cru Celebration is made up of 17 parcels that are vinified separately and then blended and matured in oak barrels for 18 months.

Vintage

2012 vintage was born of a troubled growing season characterised by contrasting and unusual weather patterns. Winegrowers always have to keep a close eye on their vines, poised to treat when necessary. In 2012 they had to be guardian angels, ready at every moment to fight the fungal diseases, to defeat them and save the crop. Mother nature also stepped in to save the grapes from rot and the grapes that came into the wineries were of astonishing quality. Although the half of the crop was destroyed by hail, the quality was good and the red wines were a great success.

Food match

Grilled and Roasted Red Meats

With Classic Beef Bourguignon

