



Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.50%

pH

3.44

Total Acidity

5.61 g/l

Drinking Window

2024 - 2037

Tasting Guide



Tasting note printed

26/04/2024

Beaune 1er Cru 'Celebration' 2015 1 x Jeroboam (3 litres ~ 4 bottles) 1x300cl

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

2015 was characterized by a very cold winter followed by a mild drought in spring, which led to bud break at the start of April. The rest of the spring was hot and dry and enabled the vines to grow at a fast pace and to ensure flowering was taking place in ideal conditions. Summer was really hot until the start of August with the arrival of slightly cooler weather and, even more importantly, some rainfall. This allowed the vines to finish their ripening in ideal conditions even if there was still limited water available for the vines' roots, which resulted in lower yields. The harvest started on the 31st August and we are pleased to say that 2015 is a great vintage, similar to 2009.

Food match

Grilled and Roasted Red Meats

With Classic Beef Bourguignon

