



Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

pH

3.36

Total Acidity

6.22 g/l

Drinking Window

2025 - 2030+

Tasting Guide



Tasting note printed

23/01/2026

Beaune 1er Cru 'Celebration' 2020 6x75cl

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

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated yet managing to hold its acidity.

Food match

With Classic Beef Bourguignon

