



# Beaune 1er Cru 'Celebration' 2020 6x75cl

## 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

## 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

