



Beaune 1er Cru Boucherottes 2013 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.41

Total Acidity

5.83 g/l

Drinking Window

2024 - 2033

Tasting Guide



Tasting note printed

23/12/2024

Winemaker Notes

Richly aromatic Pinot Noir with a fragrant character, rich fruit and a firm, structured style.

Vineyard

Boucherottes vineyard is located in the south of Beaune, up against the border with Pommard.

Winemaking

Grapes are vinified in open vats for around 4 weeks, which brings out all the expressions of the terroir.

Vintage

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013 but capricious Mother Nature had other ideas. After a long winter, a gloomy spring and a fine, providential summer, for the most part, the pickers had to wait until the start of October to take up their secateurs. The consequences of the weather's whims - such as shatter and millerandage, hail damage, concentration and disease - all had an impact on the quantities harvested.

Across the region, no winegrowing area was spared however experience has made all the difference and 2013 is nevertheless considered a very successful vintage.

Food match

Grilled and Roasted Red Meats

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

