



# 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

23/12/2024

### 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

