



Beaune 1er Cru Clos des Couchereaux 2011 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.45

Total Acidity

6.1 g/l

Drinking Window

2024 - 2031

Tasting Guide



Tasting note printed

23/01/2025

Winemaker Notes

Beaune 1er Cru "Couchereaux" has a deep ruby colour. Thanks to its exposure, it develops powerful aromas of matured red fruits. It is a structured wine, with good tannins, rich and able to age.

Vineyard

Beaune vineyards are the most extensive of the Côte de Beaune, between Savigny to the North, and Pommard to the South. There are no Grands Crus vineyards in this commune, but 36 Premiers Crus.

Winemaking

This wine is fermented in tanks, and then aged in barrels for 12-15 months before bottling.

Vintage

A short, mild and humid winter caused an early bud break of the vine. Mild weather followed and the flowering period in June took place in ideal conditions, some 10 days earlier than 2010. The resulting juices, showed promise and developed into good, and in some cases very good, wines. Favourable weather in late August enabled the grapes to obtain good maturity and the while the overall size of the crop was small the quality was very satisfying. This vintage is characterized by elegant, powerful and delicate expressive wines, representative of Burgundy and showing a fresh and subtle acidity. .

Food match

Grilled and Roasted Red Meats

A good match to coq au vin

