



Beaune 1er Cru Clos des Couchereaux 2013 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.47

Total Acidity

5.7 g/l

Drinking Window

2024 - 2033

Tasting Guide



Tasting note printed

23/12/2024

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

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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

A good match to coq au vin

