

BEAUNE PREMIER CRU LES PERRIERES 2010



Terroir

The climat « Les Perrières » is one of the most famous from the 39 different Beaune Premier Cru. The vineyard is on the top of the slope to the North of Beaune, with an East exposure.

Soil is marly and chalky and very rocky. The term "Perrières" refers to the former quarries which bordered the vineyard for a long time.

Grape Variety
100 % PINOT NOIR

Our oenologist's comments

Very beautiful colour with intense black cherries reflections. The nose opens on notes of syrup of red berries, pastries, glazing in the sugar. The attack in the mouth is round and pleasant, the wood is mixed well, it stands out on notes of cocoa, dark chocolate due to an ageing of 18 months in French oak barrel (among which 20 % of new). In the middle of mouth, tannins reveal a very beautiful texture with many of crisping and a beautiful roundness.

Finish is tonic, supple and rich. Very beautiful, at the same time simple and elegant wine. It can be drunk very early for your most great pleasure.

Sommelier's advice

Ideal served at room temperature (15°C) with roasted meats, red meat and light game. You can also taste it with a raspberries' charlotte.

Awards and reviews

88-91 points in Burghound.com in April 2012

Burgundia d'Or in March 2012

16/20 by Jancis Robinson in January 2012