

# BEAUNE PREMIER CRU "CLOS DES MOUCHES" DOMAINE DU PAVILLON



LOCATION  
Bourgogne

VARIETAL  
Chardonnay

## TERROIR

Predominantly limestone-based marly soil  
Surface area of the vineyard : 1,85 ha  
Age of vines : 35-40 years old



## PRESENTATION

Beaune is the historic capital of Burgundy wines and its town centre has been the site of the headquarters of the House of Albert Bichot for over a century now.

In the beginning, it was not flies ("mouches") but bees and their hives in this climat south of Beaune overlooking Pommard that gave it its name. "Clos des Mouches" is one of Burgundy's gems and certainly at the level of a Grand Cru wine.

Our plot is located on a slope in the upper part of the walled vineyard at an altitude of approximately 300 m. Its south-southeastern exposure ensures that the vines receive an optimal amount of sunshine and results in wines that feature precision and pureness.

## WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (30 to 35% new barrels) for 14 to 16 months.

## TASTING

Intense, extremely subtle nose that combines notes of white flowers, honey and toast along with a whisper of minerality. The palate is full bodied, chiseled and classy. This exceptional wine is endowed with remarkable length.

## SERVING

Serve between 12 and 14°C (53-57°F).

To enjoy young on the fruit or to keep 5 to 7 years.

## FOOD PAIRINGS

Finely prepared fine fish and crustaceans

Poultry and white meats, roasted or served in a cream sauce

Recipe suggestion: roasted John Dory with hazelnuts and chanterelle mushrooms

## QUOTES

Wine Advocate: 91-93/100 (2022)

Tim Atkin: 94/100 (2020)

International Wine Challenge: 95/100, Gold Medal (2019)

