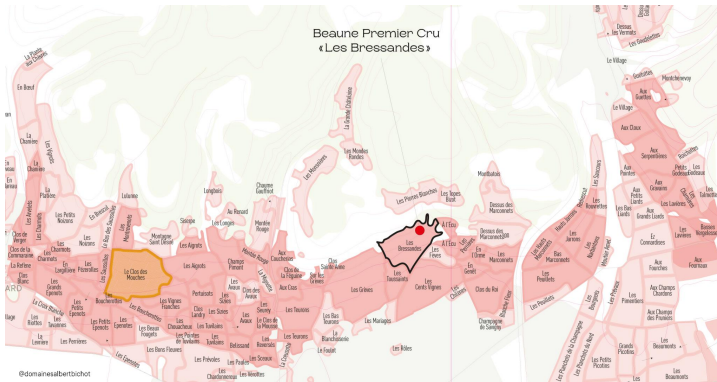


BEAUNE PREMIER CRU "LES BRESSANDES" DOMAINE DU PAVILLON



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR

Sandy limestone-based soil
Surface area of the vineyard : 0,79 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 addition to capturing the attention of the entire world on the 3rd Sunday of every November when it hosts the legendary Hospices de Beaune wine auction, it is also one of the largest appellations in surface area in the Côte de Beaune. Though less well known than its illustrious neighbours, this appellation nevertheless offers many terroirs of great interest for their balance and diversity.

"Les Bressandes" is a Premier Cru located north of Beaune. Its name either refers to the Canon of Beaune, Jean Bressand, who owned vineyards or to the presence of brushwood ("broussailles") in the area. Our plot, which faces south-east, lies on a moderate slope.

WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (20 to 30% new barrels) for 14 to 16 months.

TASTING

The delicate nose reveals notes of red fruit (raspberry, strawberry...) enhanced with hints of spices and slightly smoky nuances. This very flavourful rich, fleshy wine boasts a structure that features silky tannins, making it extremely elegant on the palate.

SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 3 to 5 years and more.

FOOD PAIRINGS

Roasted or stewed red and white meats

Medium cheeses

Recipe suggestion: rack of lamb with honey and rosemary

QUOTES

Wine Spectator: 92/100 (2020)

Allen Meadows: 88-91/100 (2018)

