

Domaine des Beaumont
Morey-Saint-Denis 1er Cru
« Les Ruchots »



VINTAGE	2015
REGION	Burgundy
APPELLATION	Morey-Saint-Denis 1er Cru
VARIETAL	100% Pinot Noir
ALCOHOL	13.5%
TERROIR	Chalk & clay
INFO	5.5 Ha (13.59 Acres) total vineyard & 0.1 Ha (0.24 Acres) plot Morey-Saint-Denis "Les Ruchots". 38 year old vines Hand harvested 12 month aging in Burgundy barrels (66% new oak) Fined / Unfiltered Sustainable Agriculture Practices

About the Estate:

Domaine des BEAUMONT is a 5.5 hectares vineyard, located 15km (24 miles) south of Dijon, in three of the most famous prestigious Burgundy - Côte de Nuits villages, Gevrey-Chambertin, Chambolle-Musigny and Morey Saint-Denis. The estate has been handled down from father to son for 7 generations and is now run by Thierry BEAUMONT and his brother Vincent, who greatly improved the quality and marketing of their production, within a bit more than 25 years!

From 1991, Thierry & Vincent started their own distribution network and bottlings, investing in high quality features (pneumatic press, vibrant sorting tables, air conditioning system, larger cellars, etc.). Since 1999, 100% of the Domaine des BEAUMONT production is bottled at the estate and 60% is sold worldwide!

Planted on remarkable terroir, the vines are conducted under Sustainable Agriculture practices. Hand harvested grapes are sorted by 6 people on a vibrating table then 100% destemmed. Draining, 15 to 20 days fermentation in concrete tanks, slight pressing, maceration and thermo-controlled pre-fermentation. The wines are matured for 12 months in barrel.

"This small Domaine with traditional methods, produces classic and pure wines, that will convince authentic Burgundy wine fans. The vineyards are located on very nice plots and the result is equivalent or even higher than some of the most well-known estates!" - Michel Bettane, Guide Bettane & Desseauve

We've know Thierry & Vincent BEAUMONT for the last past 15 years are very proud to be able to suggest their Crus! One adjective could summarize their distinctive quality: Subtle.

Tasting Notes:

Soon to come.

Press Review:

Soon to come.