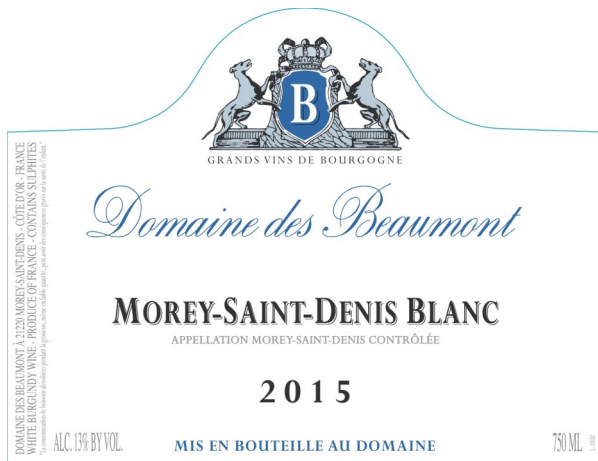


Domaine des Beaumont

Morey-Saint-Denis



VINTAGE	2016
REGION	Burgundy - Côte de Nuits
APPELLATION	Morey Saint-Denis
VARIETAL	100% Chardonnay
ALCOHOL	13%
TERROIR	Chalk & clay
INFO	5.5 Ha (13.59 Acres) total vineyard & 0.2 Ha (0.48 Acres) devoted to Morey-Saint-Denis Blanc. 16 year old vines Hand harvested Oct 2-5, 2016 12 month aging in Burgundy barrels (30% 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.

We've know Thierry & Vincent BEAUMONT for the last past 15 years are are very proud to be able to suggest their Crus! Only 10 producers for Morey St. Denis White, being only 1.2% of the AOP proportion production.

Tasting Notes:

Pale straw yellow color with expressive notes of yellow and exotic fruit (William pear), minerality, and vigour on the nose. The palate is fresh, expressive with energy, nice substance, fine and silky that's a little bit fat and well-balanced. Long finish.

Food Pairing:

The producer suggest grilled sea fish, grilled or cheese-topped crustaceans, goat cheese, and poultry with cream sauce and vegetables

Press Review:

Soon to come.