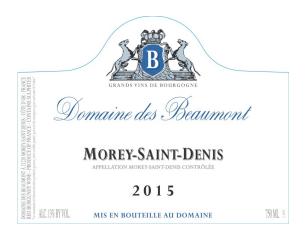


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Domaine des Beaumont

Morey-Saint-Denis



VINTAGE

REGION

APPELLATION

VARIETAL

ALCOHOL

TERROIR

INFO

2016

Burgundy - Côte de Nuits

Morey Saint-Denis

100% Pinot Noir

13%

Chalk & clay

5.5 Ha (13.59 Acres) total vineyard & 1.12 Ha (2.70 Acres) devoted to Morey -Saint-Denis

49 year old vines

Hand harvested Oct 2-5, 2016

12 month aging in French oak barrels, 30% new ones.

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 very proud to be able to suggest their Crus! One adjective could summarize their distinctive quality: Subtle.

Tasting Notes:

Deep crimson color. The nose is racy with black fruits (blackberry), spices, and licorice. It has a rich palate with ripe black fruits, generous and full-bodied, and light gamay notes. Long finish.

Food Pairing:

The producer recommends distinctive meats or wild poultry, braised or roasted game, big rib steak, washed rind cheese.

Press Review:

Soon to come.