

Domaine des Beaumont

Charmes-Chambertin Grand-Cru



VINTAGE	2016
REGION	Burgundy - Côte de Nuits
APPELLATION	Charmes-Chambertin
VARIETAL	100% Pinot Noir
ALCOHOL	14%
TERROIR	Chalk & Clay
INFO	<p>5.5 Ha (13.59 Acres) total vineyard & 0.54 Ha (1.30 Acres) plot Charmes-Chambertin Grand Cru</p> <p>33 year old vines</p> <p>Hand harvested Oct 2-5, 2016</p> <p>12 month aging in French oak barrels, 60% new ones.</p> <p>Fined / Unfiltered</p> <p>Sustainable Agriculture Practices</p>

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 purple color with an expressive nose that is deep in structure, full-bodied, and well matured. The palate is nice with a rich flesh that is fresh with ripe fruits, round tannins, and ethereal style.

Food Pairing:

The producer suggests roasted lamb in sauce, roasted calf, poultry, rib steaks, game, or creamy cheeses.

Press Review:

Soon to come.