

Domaine des Beaumont

Mazoyères-Chambertin Grand-Cru



VINTAGE	2016
REGION	Burgundy - Côte de Nuits
APPELLATION	Mazoyeres-Chambertin
VARIETAL	100% Pinot Noir
ALCOHOL	14%
TERROIR	Chalk & Clay
INFO	<p>5.5 Ha (13.59 Acres) total vineyard & 0.23 Ha (0.57 Acres) plot Mazoyeres-Chambertin Grand Cru</p> <p>33 year old vines</p> <p>Hand harvested Oct 2-5, 2016</p> <p>12 months 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 a complex and delicate bouquet nose that is very expressive and powerful. The palate is powerful and rich, as well as velvet in the mouth. Remarkable balance, melted tannins, deep and long mouth that's meaty and very generous.

Food Pairing:

The producer suggests roasted lamb with gravy, roast veal, glazed poultry, rib steak, game, and soft-centered cheeses.

Press Review:

Soon to come.