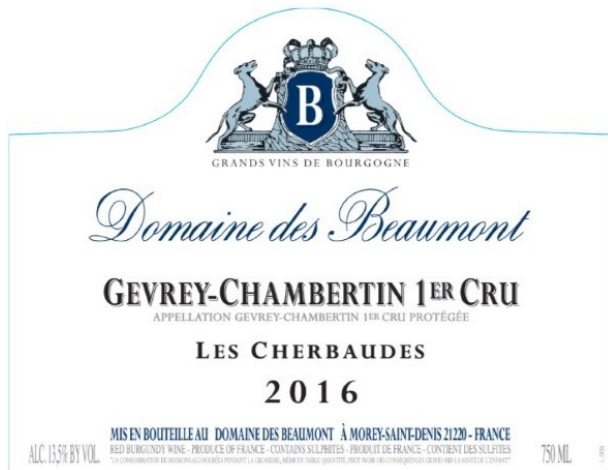


Domaine des Beaumont

Les Cherbaudes



VINTAGE	2016
REGION	Burgundy - Côte de Nuits
APPELLATION	Gevrey-Chambertin 1er Cru
VARIETAL	100% Pinot Noir
ALCOHOL	13.5%
TERROIR	Chalk & Clay
INFO	<p>5.5 Ha (13.59 Acres) total vineyard & 0.42 Ha (1.03 Acres) plot in Gevrey-Chambertin 1er Cru</p> <p>40 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 crimson color with a nose that is very expressive and deep in structure. The palate is well balanced with red fruits, finely shaded texture, and melted and warm tannins.

Food Pairing:

The producer suggests grilled meat, stew, game, poultry, and strong cows milk cheeses.

Press Review:

Soon to come.