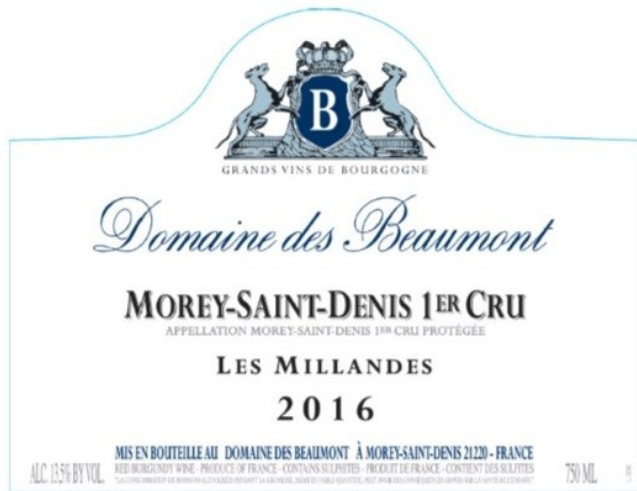


## Domaine des Beaumont

### Les Millandes



<b>VINTAGE</b>	<b>2016</b>
<b>REGION</b>	<b>Burgundy - Côte de Nuits</b>
<b>APPELLATION</b>	<b>Morey Saint-Denis 1er Cru</b>
<b>VARIETAL</b>	100% Pinot Noir
<b>ALCOHOL</b>	13.5%
<b>TERROIR</b>	Chalk & Clay
<b>INFO</b>	<p>5.5 Ha (13.59 Acres) total vineyard &amp; 0.27 Ha (0.66 Acres) plot in Morey Saint-Denis 1er Cru</p> <p>71 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><b>Sustainable Agriculture Practices</b></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 and complex nose. The palate has a very delicate and evolving bouquet, great silky structure, fine and harmonious tannins that's complex, greedy, and voluptuous.

#### Food Pairing:

The producer suggests BBQ, feathered meat, game, rib steak, lamb, tuna in a red wine sauce, and strong cows milk French cheeses.

#### Press Review:

Soon to come.