



SYLVAIN DUSSORT
VITICULTEUR A MEURSAULT-FRANCE

CHOREY LES BEAUNE " LES BEAUMONTS "



Varietal	100% pinot noir
Color	Red
Production Region	Burgundy, Côte de Beaune
Specific location	CHOREY LES BEAUNE Appellation d'Origine Contrôlée



This plot is squeezed between the vineyards of Savigny-lès-Beaune and Aloxe-Corton, and so benefits from a similar geographical position as its prestigious neighbors, giving it both body and bouquet. The subsoil is composed of shale-limestone alluvia over a layer of rock.

The grapes are harvested by hand, with substandard bunches being removed both in the vines and at the winery, depending on seasonal conditions.

Whole bunches are put into wooden vats and gently crushed.

Several days of cold pre-fermentation is followed by warming to prompt the fermentation using only natural yeasts.

Vinification follows the traditional Burgundy methods of pushing down the caps and pumping over for 15 to 20 days depending on the year.

The wine is aged in barrels for 12 to 14 months, then racked off into a single vat for 2 to 3 months before bottling on the estate.

This wine is moderately tannic, yet rich in character. Depending on the year, it requires several years in bottle before drinking (from 3 to 8 years).

Its aromas of blackcurrant and gingerbread will then come through, making it a fine accompaniment for offal, roasted poultry and mature cheeses.