

Caroline Parent

Beaune 1er Cru Les Boucherottes



CAROLINE PARENT



BEAUNE 1ER CRU LES BOUCHEROTTES

Vineyard Site: A 0.30 ha parcel located in the Southern part of the appellation, next to Pommard. Average altitude of 260 meters, high soil variability with brown limestone soils, white and yellow marls, iron deposits, and yellow and red limestone and clay elements. Organic vineyard management. No man-made chemicals customarily used. Selective pruning, along with optimized leaf pulling, green harvest when needed, and weed tilling. The grapes, once cut, are brought back to the winery within 20' in temperature-controlled trucks. 100% manual harvesting.

Vinification: For the winemaking, we use stainless steel and wood tanks. Cold maceration (5°C) for about 3-5 days to extract flavors and color. During that time, we do some remontage (pump over) to keep a good contact between solid and liquid parts. After 5 days, alcoholic fermentation. Tanks are heated up to 25-30°C for over 10 days.

Aging: The oaks come mainly from forests of Chatillonnais and Fontainebleau. Elevage is done during an average of 15 months (65% new oak).

Grape varieties : Pinot Noir

Altitude : 260m ASL

Soil : High soil variability with brown limestone soils, white and yellow marls, iron deposits, and yellow and red limestone and clay elements.

Tasting notes :

Violet and black cherry aromas, with soft wood flavors and a long aftertaste. Beaune 1er Cru Les Boucherottes offers structure and power, albeit in a velvet glove.



Organic

