



MAISON
Albert Brenot

DEPUIS 1849



Located in the heart of the Côte-de-Beaune, a very large majority of the climates of this appellation are classified as 1er Cru. Among most famous: Clos-du-Roy, Clos des Mouches, Beaune Grèves, Beaune Cent-Vignes, Beaune Avaux or Beaune Bressandes. Our vineyard is 45 years old.



Pinot noir



Manual harvest. Alcoholic fermentation in open vats. The grapes macerated with the intervention of daily punching down.



Aging in oak barrels for 14 months.



Marly, limestone, east exposure in a light slope.

TASTING

Purple and intense color, which reveals a beautiful concentration. The nose is powerful and demonstrative. The tasting opens with notes of kirsch cherries and blood oranges notes. The mouth then reveals the typical expression of this terroir with a liquorice undergrowth. The finish is slightly on the spicy side. The whole is relatively soft and supple and has good persistence on the palate.



To keep 5-8 years.
Temperature of service: 15-16°C.



This Beaune 1er Cru will be best suited for all the roast and grilled poultrys and meats, traditional cheeses etc... After a few years, it is marvellous with game or prey alongside a wine sauce dishes.