VINS DE BOURGOGNE

DOMAINE
ARNOUX
VIGNERONS

À CHOREY-LÈS-BEAUNE, CÔTE D'OR, FRANCE

BEAUNE 1ER CRU 'EN GENÊT'

Surface area	0.87 hectare
Variety	Pinot Noir
Year of planting	1982
Exposition	south-west
Altitude	250 metres
Terroirs	limestone soil, brown, mix of clay and sandy soil
Harvest	manual
Vinification	Pre-fermentation cold maceration. About twenty days of vatting, with light punching down and pumping over. Wild yeast.
Maturation	12 months in barrels, then 3 to 4 months in tanks. About 15–20% new barrels, depending on the year

Tasting

ROBE

ruby, bright and lively

NOSE

bouquet of aromas of red and black fruits such as blackcurrant, blackberry, cherry and redcurrant. With age, fragrances of humus and undergrowth emerge

PALATE

delicate and silky texture, this wine combines roundness and elegance to express the best of its terroir. Complex and rich, its identity is expressed as much through its elegance and charm, as through its length and full-bodied mouthfeel

Service

LAYING DOWN

4–10 years

SERVING TEMPERATURE

14–16°C

FOOD AND WINE PAIRINGS

pairs perfectly with dishes in sauces such as boeuf bourguignon or veal blanquette, musky and very firm meat, such as furred game, roasted or braised, but also with characterful cheese

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