



DOMAINE ARNOUX
Vignerons

BEAUNE 1^{ER} CRU 'LES CENT VIGNES'

Surface area	0.62 hectare
Variety	Pinot Noir
Year of planting	1988
Exposition	south-east
Altitude	225 metres
Terroirs	deep clay-limestone soil, interspersed with a layer of silt
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

a fully expressive Pinot Noir with aromas of ripe red fruits such as black cherries

PALATE

'Les Cent Vignes' enjoys a remarkable reputation. It develops great aromatic intensity on the palate and has a fleshy texture. Its silky tannins and exceptional elegance evolve towards a classy finish

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