



DOMAINE ARNOUX
Vignerons



BEAUNE 1^{ER} CRU 'LES TEURONS'

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| Surface area | 0.48 hectare |
| Variety | Chardonnay |
| Year of planting | 2010 |
| Exposition | directly east |
| Altitude | 225 metres |
| Terroirs | soil rich in limestone, mixed with clays; stony |
| Harvest | manual |
| Vinification | pre-fermentation cold maceration. Débourage, followed by alcoholic fermentation – wild yeast |
| Maturation | 12 months in barrels – about 20% new barrels |

Tasting

ROBE

gold with green highlights

NOSE

generous and intense bouquet, composed of dried fruits and white flowers. Aromas of roasted almonds and honey, as well as a buttery note that comes from the time spent in barrels

PALATE

to be enjoyed young when the fruit and freshness are at the fore. Or, when a little more mature, for its rich and sweet qualities

Service

LAYING DOWN

3–10 years

SERVING TEMPERATURE

12–14°C

FOOD AND WINE PAIRINGS

pairs beautifully with pies, grilled marine fish, poultry or veal in a creamy sauce, or cheese such as Cîteaux, Comté or goat cheese