

# DOMAINE VINCENT BOUZEREAU

## BEAUNE 1<sup>er</sup> CRU « LES PERTUIZOTS » RED

*This parcel, located on the south of Beaune, has been replanted three times during the last decades with vines from the family selection.*



### THE DOMAINE

**Presentation :** Since 1990, Vincent Bouzereau, anchored by family ties to Meursault, has exploited vines located in the Côte de Beaune villages of Puligny-Montrachet, Meursault, Monthelie, Auxey-Duresses, Volnay, Pommard, Beaune, and Aloxe-Corton. These vines are planted to both red and white grapes, Pinot Noir and Chardonnay.

**Size of the property :** approximately 10 hectares

### THE VINE

**Grape varietal :** Pinot Noir

**Vineyard location :** Parcelle d'un hectare située à mi-coteaux avec une exposition sud sud-est.

**Soil type :** clay-limestone

**Average age of the parcel :** Approximately 40 years

**Viticultural methods :** The soils are tilled, vines pruned in guyot simple, de-budding adapted to the age of the vineyard and its vigor, sustainable agriculture, manual harvest.

### VINIFICATION AND AGEING

**Vinification :** Grapes are hand sorted at the sorting table, they are stemmed and put in open tank for the alcoholic fermentation with temperature control. No artificial yeasts added, exclusively indigenous yeasts to maintain the typicity of the terroir and of the vintage. Manual punchdowns and pumpings. The wine is then pressed and transferred to oak barrels.

**Ageing :** Approximately 18 months. Racking after the malolactic fermentation. Filtration is light or even nonexistent in order to preserve the aromas. Bottling takes place at the domaine.

**The barrels :** 100% oak - 30% new barrels.

### THE WINE

*This wine is very charming when it is young and can age easily, developing more complexity with leather and undergrowth notes.*

**Tasting note :** Round, well-balanced and rich wine, with a good length. The mouth has red fruits notes.

**Ageing potentiel :** until 15 years

**Serving temperature :** 14°C-16°C

**Wine pairing :** This Beaune 1<sup>er</sup> Cru beautifully complements red meats, meats cooked with creamy sauce and strong cheeses.