

Chorey-Lès-Beaune "Les Beaumonts" 2021, Domaine Machard de Gramont

Code

CHOR170

A wine that is full of energy and makes you smile! Produced from vineyards to the west of the village of Chorey, this vintage was vinified in 25% new French oak. Always a wine that you can drink almost a soon as it is put in bottle, such is the expression of wild red berry fruits and succulent freshness.

Tasting Notes:

The bouquet is soft and fragrant with sweet berry fruits, cranberry and raspberry freshness. The palate is a stylish expression of Pinot Noir, layered berry fruits, a little spice and subtle sweet vanilla oak.





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Vinification	The vineyard lies north of Beaune town, and is central to the appellation, with 4 parcels of vines. The average age of the vines is 50 years old. All grapes are picked at optimum ripeness, and there is an initial sorting of the fruit in the field, prior to destemming and ferment in tanks. a warm ferment aids gentle extraction and preserves aroma and acidity. ageing is in a mixtur of used oak and 10% new barrels.		
ABV	13%		
Size	75cl		
Drinking Window	Drink now		
Country	France		
Region	Burgundy		
Area	Côte de Beaune		
Sub Area	Chorey-lès-Beaune		
Туре	Red Wine		
Grape Mix	100% Pinot Noir		
Vintage	2021		
Body	Elegant, refined and supple		
Producer	Domaine Machard de Gramont		
Producer Overview	This 20 hectare family estate is managed by Arnaud Machard de Gramont and his two sons Alban and Alexis. The cellars are located in Prissey, a neighboring hamlet of Nuits-St-Georges.		
Closure Type	Cork		