



# CACHET WINE

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## Chorey-Lès-Beaune "Les Beaumonts" 2022, Domaine Machard de Gramont

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**Code**

CHOR175

Produced from vineyards to the west of the village of Chorey, this vintage was vinified in 20% new oak, a high percentage being Hungarian which adds a spicier mouthfeel. Always a wine that you can drink almost as soon as it's bottled, such is the expression of wild red berry fruits and succulent freshness.

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**Tasting Notes:**

The bouquet is soft and fragrant with sweet berry fruits, cranberry and raspberry freshness. There is a degree of feral to the nose which makes it more attractive in an old fashioned Burgundy sense. The palate is intense with a concentrated red fruits, lush texture and soft inner core. the oak is balanced and adds to the obvious structure.

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Specification	
<b>Vinification</b>	Hand-picked in small baskets, de-stemmed, crushed and fermented in tank, then transferred into barrel. 20% is new with a high degree of Hungarian oak that gives a richness to the finish
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Beaune
<b>Sub Area</b>	Chorey-lès-Beaune
<b>Type</b>	Red Wine
<b>Grape Mix</b>	100% Pinot Noir
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2022
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Machard de Gramont
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork