



# 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	
Vinification	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
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Chorey-lès-Beaune
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2022
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