Vallet Frères Beaune Les Epenottes, AOP Beaune 2021

FBU4402021

Vallet Frères

— Burgundy, France

Production

Grown not far from the appellation of Pommard in the climat of Les Epenottes, according to sustainable viticulture with Guyot pruning.The bunches are harvested by hand and then transported to the winery where they are sorted, with some de-stemming (maximum 25%), then fermented using native yeasts in open wooden vats along with the whole bunches. The grapes are crushed and pumped over daily. Traditionally long, the fermentation takes around twenty days after which the wine is transferred to oak barrels, 25% of which is new and aged for 16 to 20 months on fine lees.

Tasting note

Pretty pinot fruit on the nose, full of strawberry and soft raspberries. An unbelievably classic version of a red burgundy with, cloves, cherries and gentle oak. Everything is beautifully balanced with the fruit right on point and perfect to drink now.

Food Match

Risotto with porcini mushrooms, rabbit in a creamy dijon sauce or even a really good beefburger.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Beaune

Winemaker:
Lisa Boutiot

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegan