



Hospices de Beaune

2009

BEAUNE

Premier Cru

Appellation Beaune Contrôlée

Cuvée Cyrot-Chaudron



Mis en bouteille par
Dufouleur Père & Fils
Nuits-Saint-Georges (Côte-d'Or) - France

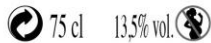
Produit de France



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Chaque année, le troisième
Dimanche de Novembre,
a lieu la célèbre vente aux
enchères à la chandelle des
Grands Vins du Domaine
des Hospices, constitué tout
au long des siècles grâce à
de généreuses donations.

Ces grands vins en tonneaux
sont pris en charge par les
acquéreurs qui ont la délicate
mission de les élever et de les
mettre en bouteilles.



Wine: Hospices de Beaune, Beaune 1.cru Cuvée Cyrot-Chaudron
Négociants-éleveurs Dufouleur Père & Fils
Vintage: 2009
Grape: Pinot Noir 100%
Alcohol: 13,5%

Story of the cuvée

The Cyrot-Chaudron married couple gave this vineyard in 1979. It is entirely situated in a little-known, well-situated First Growth called Les Montrevenots, which lies high on a hillside near the Pommard boundary, close to Beaune Clos des Mouches.

Vinification & maturing

The vinification (as well as the harvest) has been conducted by the Hospices de Beaune. The wine was purchased during the auction sales held in November and have been looked over by from then by Dufouleur Père & Fils. Maturation for 12 months in French oak barrels until bottling (70% new oak).

Tasting notes

Garnet-purple of medium depth, with spicy, Pinot Noir and undergrowth aromas. This a fresh bullet of classic, Beaune fruitiness, well structured but not heavy, balanced by rich tannins on the aftertaste.

Food pairing

To appreciate with middle-strong dishes such as stews, red meat dishes in sauce, filet mignon, tournedos, guinea-fowl and about all cheeses

Serving temperature

16/17°C

(Indeholder sulfitter)

