### 2015 Beaune 1er Cru Cent-Vignes

**The Estate:** Domaine Albert Morot has been synonymous with AOC Beaune since 1820. Today, Morot’s great-great-grand-nephew Geoffroy organically farms 8 ha almost entirely in 1er Cru vineyards.

**Appellation:** AOC Beaune 1er Cru

**Average Age of the Vines:** 45 years old

**Varietals:** 100% Pinot Noir

**Soil:** Clay, silt, sand and limestone

**Surface Area:** 1.27 ha

**Average Yield:** 35 hl/ha

**Harvest:** Manual

**Vinification:** 100% destemmed. Cuvaision starts with 4-5 days of pre-fermentation maceration and lasts in total about 20 days. 2 punch downs daily until fermentation is underway, then pumping over is used.

**Aging:** The wine is aged in oak barrels (30% new oak) for 16 months. No fining or filtration. The wines are not racked until bottling to preserve the wines with their carbon dioxide rather than rack and add sulfur.

**Indigenous Yeast:** Yes

**Alcohol:** 13%

**Production:** 500 cases

**Tasting Notes:** Fresh and expressive nose, with aromas of black cherry, raspberry, licorice and leather, tempered with notes of earth and wood spice. Medium-bodied with a balanced and persistent finish.

**Food Pairings:** Potato gratin, white meat, red meat, firm cheeses

**2015 Reviews:**

- "A ripe yet appealing fresh nose displays notes of black cherry liqueur, plum, violet and warm earth...lightly mineral-inflected finish." -92pts, Burghound

- "Ripe, warm and with delicious strawberry and red-plum fruits...generous and full of fruit." -95pts, Roger Voss, Wine Enthusiast