2015 Beaune 1er Cru Teurons

**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

**The Vines:** The vines are exposed to the southeast and are pruned using the Guyot method. Average age of vines is 52 years old.

**Varietals:** 100% Pinot Noir

**Soil:** Limestone and clay

**Surface Area:** 1 ha

**Average Yield:** 35 hl/ha

**Harvest:** Manual

**Vinification:** 100% destemmed. Cuvaison 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:** 350 cases

**Tasting Notes:** Wines from Teurons are typically bigger and richer. Red fruit aromas complimented by smoky minerality. Rich and fleshy with notes of cherry and licorice. Quite silky with serious tannins.

**Food Pairings:** Boeuf Bourguignon

**2015 Reviews:** “This structured firm wine is full of tannins as well as ripe fruit. It is concentrated, showing smoky wood flavors as well as plenty of red berries.”
- **94pts**, Roger Voss, Wine Enthusiast

"...very ripe aromas of plum, cassis and plenty of earth elements... lavish mouth feel to the velvety, firm, youthfully austere and powerful finale."
- **91pts**, Burghound