2015 Beaune 1er Cru Toussaints

**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 45 years old.

**Varietals:** 100% Pinot Noir

**Soil:** Limestone and clay

**Surface Area:** 0.77 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 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:** 300 cases

**Tasting Notes:** Aromas of black cherry and licorice. Lovely depth and subtle fruitiness here—a very elegant wine. Finishes firmly tannic.

**Food Pairings:** Rich dark meat or goat cheese

2015 Reviews:

“The wine is beautiful—ripe with generous red fruits and with balanced acidity...concentration, juicy acidity and a smoky background.”

-94pts, Roger Voss, Wine Enthusiast

"...good freshness to the very rich, concentrated and mouth coating flavors that are also quite generously proportioned...a velvety, even opulent palate impression that also buffers the medium firm tannins on the slightly warm finish."

-92pts, Burghound