



Dominique Laurent - Chorey-lès-Beaune Vieilles Vignes

Vineyard

Dominique Laurent initiated a new style of trading at the end of the 1980s: small structure, very rigorous selection of vintages and total collaboration with the winegrowers from whom he buys the wines. To this was added a technique, ancestral but new at the time, and since taken up by all his colleagues in Burgundy: vinifying undestemmed grapes and aging these wines without sulfur. This wine comes from vines over 50 years old.

Winemaking

The harvest is manual. Vinification is traditional in open vats with punching down and racking (20% whole grapes and 80% destemmed). Vatting then lasts 20 days, then aging for 18 months in oak barrels.

Tasting

Fairly deep in color, the nose is intense, marked by a beautiful distinguished wood, blond tobacco, cedar and sweet spices, on a background of wild berries (blueberry). This wine is full on the palate, robust, with tight but velvety tannins, with a beautiful minerality.

Served at 14-16°C, it will accompany all the great classics, red meats and sauces, salads, roast poultry, and cheeses. This wine can be kept for more than ten years.

Grape variety: Pinot Noir

Taste and flavor:

Soft and velvety

Alcohol content: 13°

Allergen: Sulphites