

Beaune Premier Cru Cras

Joseph Drouhin®

Origin

Country	France
Wine Region	Burgundy, Cote de Beaune, Premier Cru
Winery	Joseph Drouhin

Technical Data

Grape Varieties	Pinot Noir
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification

Harvesting by hand and transportation in small crates to preserve the fruit. Sorting of the grapes two times – in the vineyard and at the winery. Maceration and vinification take 2 to 3 weeks. Fermentation with indigenous yeasts. Maceration and fermentation temperatures are under strict control in order to completely manage the process of extraction (extraction gives colour and substance to a wine but should never be detrimental to its finesse and typical character).

Ageing

In French oak barriques (20% new) for 14 to 18 months.

Description

In Brief

Beaune Premier Cru "Aux Cras" is located northwest of Beaune, on the top of the hill, facing east/south-east. The name "Cras" comes from the medieval term "crai", describing a stony and limestone soil. The Romans had already recognized the potential of the hillside overlooking Beaune and planted vines there. Some of the vineyards were separated by small walls and paths which are still extant today.

Tasting notes

Beautiful ruby red colour. The nose displays aromas of blackcurrant and blackberry combined with some notes of vanilla. With age and in some vintages, touches of leather will mingle with truffle and spices. On the palate, the tannins are refined and create a seductive harmony. The aftertaste reveals delicate touches of wood.

Food Pairing

Excellent with various roasted meats, barbecue, game, soft cheeses, pasta and risotto with pesto, mushroom or tomato sauce.

Notes

