

BEAUNE 1^{ER} CRU 'LES PERTUISOTS' - DEVEVEY

Côte de Beaune



APPELLATION: Beaune AOC

BLEND : Pinot Noir (100%)

WINEMAKER: Jean-Yves Devevey & Laurence Goudal

VINEYARD: _____

The name Pertuisots comes from the old French word *Pertuis*, meaning "flat area." The Pertuisots vineyard is located on a flat area mid-slope, below Les Aigrots, between Les Vignes Franches and Les Sizies. This plot has been cultivated by the estate since 1999. The grapes are grown in this 0.52 hectare plot with a east/south-eastern exposure at 250m altitude on a gently sloping hillside. The vines are 50 years old and the soils are deep clay/limestone. The vines produce very small Pinot Noir berries, offering great concentration of flavour.

VITICULTURE: _____

The viticulture is certified organic. Yields are kept limited by short pruning and bud thinning which is carried out in the spring.

WINEMAKING: _____

Fermentation takes place in stainless steel tanks for approximately fifteen days with whole bunches, with no intervention other than occasional pump-overs and punch-downs. The wine is then aged in used barrels for 18 months before racking. Nicolas lightly filters the wine before bottling. A touch of sulphur is added after malolactic fermentation and before bottling.

WEBSITE: <https://www.devevey.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A dark and brooding Pinot, with bags of bramble and hedgerow fruit. Despite its more black-fruited flavours, this is not jammy or high in alcohol, but instead a wine with elegant structure, fresh acidity, and soft, ripe tannins.