

PIERRE ANDRÉ

Beaune

History

Originally rooted on Corton hill in the best terroirs of the Côte de Beaune, Pierre André revolutionised Bourgogne wine with his new ideas, his energy and his innate nose for business. His name, now a brand whose reputation has grown over the generations, brings to mind the most wonderful appellations for lovers of Bourgogne wines.

Grape variety

Pinot Noir

Origin

This appellation is located in the heart of the Côte de Beaune, on hills overlooking the town of Beaune, the wine capital of Burgundy.

Vinification

Harvest by hand. Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - temperature controlled cold maceration. Long fermentation during which pigeages and pumping over are performed. Aged in oak barrels for 10 to 12 months.

Soil

The soil is composed of limestone mixed with clay.



Colour

Bright and vivid colour.



Nose

On the nose : nice aromatic intensity : ripe red fruits and exotic fruits.



Palate

This shades are also present on the palate, with roundness and a nice finish structure. The toasted notes of coffee bring length.

Recommandations

Great with meats with relatively strong flavors such as roast beef, braised or in sauce, leg of lamb, game and grilled pork. Soft cheese : Vacherin, Brie de Meaux, Cîteaux...

Serving

15-16°C

Cellar potential

Drink within 5 years.



MAISON
FRANÇOIS MARTENOT
BEAUNE

www.maisonfrancoismartenot.com