

## BEAUNE CLOS DES MONSNIÈRES 2024

This large plot, in Beaune, forms a semi-circle around the places called "Les Mondes Rondes". It was deforested about sixty years ago. The name of this Climat comes from the old French "Mansion" which means residence/home.



### VINTAGE

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

### VINEYARD

Vineyards surrounded by walls on 3 sides, with their backs to the Montagne de Beaune and with a magnificent view of the Pommard vineyard and the Côte. Planted in 1986. Quite shallow clay-limestone soils over ironstone gravel enable Chardonnay to ripen slowly.

Wine-growing method : Sustainable

Manual harvest: 100%

Soil : Calcareous clay

Production area : 6,14 ha

Altitude : 320-350m

Average age of vines : 39 years

### VINIFICATION

100% Chardonnay

Partially crushed grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% oak barrels (of 228L and 450L)

12.5% vol.

### TASTING

#### Tasting note

The nose opens with notes of lovely fresh fruit such as white peach and yellow grapefruit. This wine, with its grain and depth, is carried by a beautiful tension. The palate is powerful, bringing structure and character to the whole.

#### Food pairings

Ideal on bruschettas with pesto and candied tomatoes, a veal blanquette with mushrooms or even a Brillat-Savarin with truffles.

**Serving temperature :** 10-12°C

**Should be drunk between :** 2025-2031

