

# Bitouzet-Prieur



## Beaune Cent Vignes 1er Cru



### At a Glance:

- **Appellation:** AOC Beaune 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.26 ha of vines in the Cent Vignes 1er Cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1987 and 1988 at 10,000 vines/ha
- **Average Yields:** 55 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early-mid September

### In The Cellar:

- **Fermentation:** Following partial destemming (75-80% in warm years, 100% in others) and a 5-10 day cold soak, wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 12-16 months in 228-l oak barrels (20% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied at harvest, during élevage, and at bottling

### In The Glass:

The sole red offering from this domaine outside of Volnay is the Beaune 1er Cru "Cents Vignes" which is also perhaps the most charming red wine of the estate. It shows this appellation's typical soft tannins and gracious red cherry fruit; supple, silky, and fine with excellent balance and beautifully ripe fruit.