

MARCHAND-TAWSE
GRANDS VINS DE BOURGOGNE



2020
BEAUNE
LE CLOS DU ROI
PREMIER CRU



· SYNOPSIS OF THE WINE ·

— THE VINE —

Grape variety : Pinot Noir

Soil : This "climat" is characterized by a stony, sandy and very filtering soil.

Age of the vines : 45 years old

— THE VINIFICATION —

Maceration process : 50% whole bunch. short cold maceration, two "pigeage" a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time : 18 days

Pressing : Pneumatic press

— THE AGEING —

Total élevage : 16 months

Oak used : Oak from the Allier forest, 30% new. Light and long soft toast.

Operations performed during ageing : One racking before bottling

Filtration : No fining, no filtration



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