

Beaune 1^{er} Cru Les Reversées

Red wine / Pinot Noir

The Vine

The soil, shallow and very rocky, is predominantly clay.

Tasting

The wine is deep with notes of dark berries and licorice, powerful while still velvety.

Service

Ideal consumption period: from 4 to 10 years, or even more, again, depending on each vintage and cellar conditions. Serving temperature: 15 to 16°C

Food and wine pairing

Like the pinot noirs of the Côte de Beaune, this wine goes well with everything: from the whitest meats to the reddest meats, from grilled meats to dishes in sauce, cheeses young to fully ripened, from simple dishes to the most elaborate, it suits everything.

