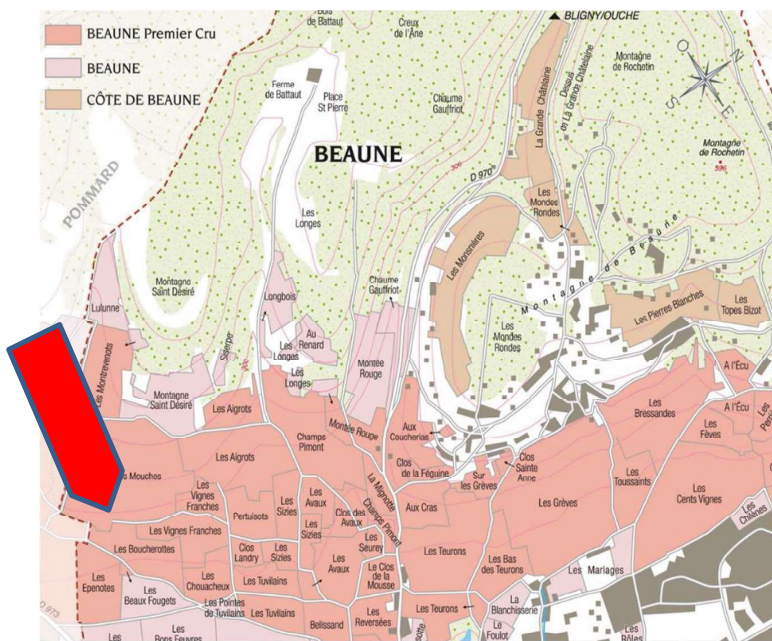


CAROLINE PARENT



BEAUNE 1ER CRU LES BOUCHEROTTES

Caroline Parent Beaune 1er Cru Les Boucherottes



100% Pinot Noir

A 0.30 ha parcel located in the Southern part of the appellation, next to Pommard. Average altitude of 260 meters.

Traditional vineyard management based on sustainability principles.

Selective pruning, along with optimized leaf pulling, green harvest when needed, topsoil ploughing.

No CMR (carcinogenic, mutagenic, or toxic for reproduction).

100% manual harvesting.

Once cut, the grapes are transported in refrigerated trucks to the winery, less than 20 minutes away.

Fermentation starts 24h after the vatting for 10 -12 days. A light "foulage" at the end of the fermentation to spread the sugar from the berries of the bunches.

During fermentation, 2-3 daily pumping over +1 daily "delestage". After a gentle pressing with a pneumatic press (1.15 hours at a maximum 17 pounds/square inch), wines are decanted during 4-5 days at 12°C and are moved to ceramic vats and new barrels. Malo-lactic fermentation ensues. As the wines are kept at low temperature, this fermentation starts slowly and late (usually in the spring) and lasts +/-45 days.

Elevage for 12-18 months in 70% ceramic+30% new oak.