



DOMAINE A.-F. GROS  
POMMARD, CÔTE-D'OR, FRANCE  
WWW.AF-GROS.COM

# Beaune

PREMIER CRU  
LES BOUCHEROTTES  
Appellation Contrôlée

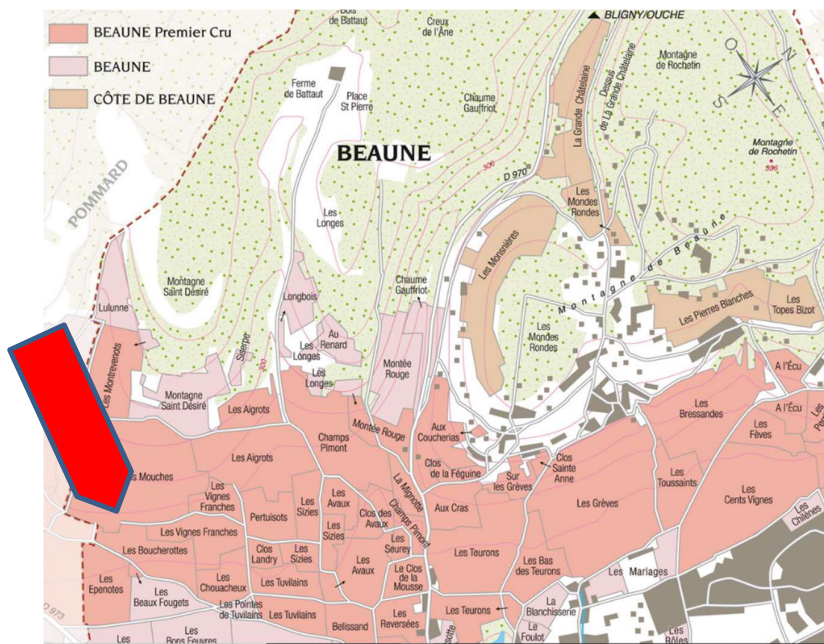


MIS EN BOUTEILLE AU DOMAINE

PRODUCE OF FRANCE  
L'PPER

750 ml

## Domaine A.F Gros Beaune 1<sup>er</sup> 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, High soil variability with brown limestone soils, white and yellow marls, iron deposits, and yellow and red limestone and clay elements.

**Organic vineyard management**

No man-made chemicals customarily used.

Selective pruning, along with optimized leaf pulling, green harvest when needed, and weed tilling.

The grapes, once cut, are brought back to the winery within 20' in temperature-controlled trucks.

100% manual harvesting.

### Winemaking

For the winemaking, we use stainless steel and wood tanks.

Cold maceration (5°C) for about 3-5 days to extract flavours and colour. During that time, we do some remontage (pump over) to keep a good contact between solid and liquid parts.

After 5 days, alcoholic fermentation. Tanks are heated up to 25-30°C for over 10 days.

**Elevage:** The oaks come mainly from forests of Chatillonnais and Fontainebleau.

Elevage is done during an average of 15 months (65% new oak).

### Environmental credo

Organic viticulture adapted to the local terroir conditions. Bee protection protocols. No Carcinogenic, Mutagenic, Reprotoxic products (CMR) used in the winemaking process. Indigenous yeasts. Premium natural corks coated with beeswax instead of silicon.

### Tasting notes

Sur des notes de violette et de cerise noire et de cassis, avec une touche finale boisée, le Beaune 1<sup>er</sup> Cru les Boucherottes du Domaine AF GROS offre une grande puissance aromatique qui le prédestinera aux viandes musquées et fermes tel que le gibier à poils, rôti ou braisé.