

Beaune Clos de la Mousse 2023

Premier Cru

Monopole



Acquisition: 1826

The oldest trace of Clos de la Mousse dates back to 1220, when Canon Edme de Saudon bequeathed it to the Chapter of Notre-Dame de Beaune. This beautiful vineyard was fragmented during the French Revolution. During the 19th century, the Bouchard family made several acquisitions to gain exclusive rights to this delicate classified vineyard.

Tasting Profile

Colour

Deep and bright.

Nose

Reveals the very signature of this Monopole, conveying a powerful expression of red fruit – mellow yet jammy, fresh yet very ripe – combined with subtle toasted notes.

Mouth

Fleshy and delicate attack that is particularly charming. The tannins are present yet refined, expressing the high maturity of this plot. The complex finish is always a revelation, with a resurgence of wild fruit aromas, a smoothness and saline quality (due to the marls) that imparts a crisp, fresh and very typical thirst-quenching impression.

This signature can be appreciated in all the vintages.

Expertise

Harvest: September 5 & 7, 2023

Owing to its size, this plot is divided into several subplots vinified and aged separately, to achieve the perfect balance and expression. Hand-harvested in 13 kg crates, the grapes are then meticulously sorted by our teams.

Vinification

Whole cluster: 30%.
Cold maceration (12°C) to begin the vatting process for a few days. The vatting itself lasts 10 to 15 days, with a few punchings of the cap at the end. The maceration concludes with an infusion to reveal the distinctive aromas of this vineyard.

Ageing in barrel

20 months in French oak barrels. 35% of new oak. The remainder consists of previously used barrels. Manual racking at the end of the ageing period.

Maturation

The bottles are preserved in optimal conditions in underground cellars until they are released for sale.



Winemaker's notes

The pleasure of discovering the same aromas in the wine as those found in the fruit on the vine during ripeness sampling.



Pinot Noir



7 to 10 years or more
Ageing potential



17°C and 18°C
Serving temperature

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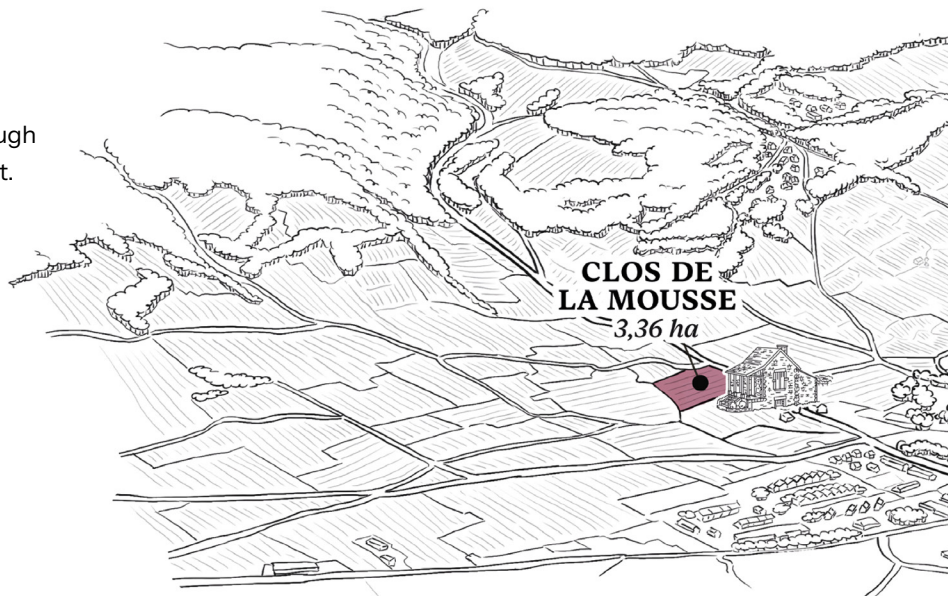
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The plot

This terroir is preserved by its surrounding walls, which define it as a clos. Past generations have cleverly planted the vineyard from south to north, letting the dominant wind (the Bise) circulate through the vineyard and preserve the freshness of the fruit. At zenith, the fruit, sheltered under the foliage, remains preserved and avoids scalding.



Ongoing organic certification and biodynamic conversion



South-East Exposure



3,36 ha / 3,36 ha
Surface area

Soil

This plot, at the foot of Beaune Avaux, lies on a very gentle slope. Set on a ridge of clay and very dense marls, topped with limestone rock, the soil is perfectly balanced. The geology accounts for the shallow soil, with very dense marls retaining water and preventing water stress.

Tilling is performed to encourage the roots to spread and establish themselves in this dense subsoil.



Calcareous clay,
Clayey subsoil

235m alt.



Very gentle slope

Influence on the wine

The marls in the subsoil and the south/north alignment of the vines ensure freshness and a very distinctive fruity character, typical of this terroir. This wine offers a saline expression leading to an intense and very refreshing finish.

