

Côte de Beaune



Pinot Noir



GREENWOOD FINE WINE A/S
www.greenwoodfinewine.dk · Tlf. 33 12 13 19

2018

SAINT-AUBIN
Premier Cru
Le Charmois



About the vintage:

The 2018 vintage was full of richness, marked by the great maturity of the grapes with great ageing potential. Thanks to the rain at the end of August, the vines gave both abundant and very good quality yield. The white grapes were ripe, rich and powerful. Tasted a few months after the bottling, the wines tend to settle down, keeping the richness of the fruit, and developing a slight toasted and mineral reduction notes, typical of great Chardonnays. The Pinots Noirs were very ripe, with a dark ruby color and a strong tannic structure: on some vintages they sometimes take on southern accents!

TERROIR

This terroir is located on a mid slope, the soil is brown and greatly composed with limestone. We also noticed some outcrops of Ladoix limestone and rocks from Dijon Corton. The vines are planted in mid 1970's, farmed using biodynamic methods, they are trained in single Guyot, keeping one long cane and one spur per vine, one budding every two eyes, in order to obtain well ventilated and beautiful grapes.

VITICULTURAL PRACTICES

The vines are grown biodynamically. At spring, we stimulate the microbial activity of the soil with a very energizing preparations such as the 500: horn manure and the 500 P: prepared horn manure. During the vegetative cycle, in addition to the copper sulfate treatment in the vineyards, we also spray decoctions of horsetail, nettle, wicker and silica that have an energizing and disease prevention power for the vines. Natural grassing between the vines, and mechanical work of the soil. The vines are trained in single guyot, keeping one long cane and one spur per vine, one budding every two eyes, in order to obtain well ventilated and beautiful grapes.

VINIFICATION

The grapes are carefully hand-picked into small crates, and then sorted on the sorting-table before full destemming. The grapes are then transported in small stainless steel cases in order to keep the raw material in great condition with no damage. Traditional burgundy vinification, in open-top temperature-controlled tanks.

AGEING

15 months, including 12 months in oak barrels (30% of new barrels).
Light filtration before bottling.



FAMILLE PICARD

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AU PIED DU
MONT CHAUVE

2012

BETTANE & DESSEAUME 16,5/20
2015

WINE ENTHUSIAST 88pts
Roger Voss 2016

2013

BURGHOUND.COM 88pts
Allen Meadows April 2018

WINE ENTHUSIAST 89pts
Roger Voss 2016

2014

BETTANE & DESSEAUME 14,5/20
Spring 2015

JANCIS ROBINSON 16,5/20
January 2017

WINE ENTHUSIAST 90pts
Roger Voss 2018

2015

WINE ENTHUSIAST 92pts
Roger Voss 2018

2017

WINE ENTHUSIAST 88pts
Anne Krebiehl 2020

2018

WINE ENTHUSIAST 94pts
2022 *EDITOR'S CHOICE*

2019

WINE ENTHUSIAST 93pts
2022

2022

BOURGOGNE AUJOURD'HUI 17/20
2023

FAMILLE PICARD