

Côte de Beaune



Pinot Noir



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

2016

**SAINT-AUBIN**  
Premier Cru  
Le Charmois



AU PIED DU  
MONT CHAUVE

### About the vintage:

After a mild winter, we haven't expected that spring would be marked by a polar cold, which affected the vineyard at the end of April and caused an episode of frost unprecedented in its scope. Fortunately, the vine resumed its cycle thanks to the return of the sun and the heat in June. Flowering, fruit set and maturation went smoothly, and also thanks to a beautiful late season. Great balances on the palate, which confer elegance, finesse and structure to the wines, for white as for red. They make up the unexpected signature of this vintage.

### 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

Côte de Beaune



Pinot Noir



**SAINT-AUBIN**  
Premier Cru  
Le Charmois

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



2016

---

**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 Krebichl 2020

---

**2018**

**WINE ENTHUSIAST** 94pts  
2022 *EDITOR'S CHOICE*

---

**2019**

**WINE ENTHUSIAST** 93pts  
2022

**FAMILLE PICARD**