

Depuis



1929



BEAUNE 1^{er} CRU

« HOMMAGE A GEORGES POPILLE »

ACREAGE	0.26 hectares
AGE OF THE VINES	35 years on 2 parcels
VARIETY	Pinot Noir
SOIL – EXPOSURE	White limestone soil - south/south-east facing
CULTIVATION	"Guyot" pruning - reasoned viticulture
HARVESTING	Manual, with green harvesting and sorting if necessary
VINIFICATION	100% destemmed; vatting for 15 to 20 days. Aged 12 months in barrels, a quarter of which are new barrels
AVERAGE LAYING DOWN TIME	Between 4 and 12 years
SERVING TEMPERATURE	Between 15 and 18 °C
FOOD AND WINE PAIRINGS	Goose with chestnuts, veal pie, grilled salmon, rooster with beer

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