



## **BEAUNE « MONTAGNE SAINT-DESIRE »**

ACREAGE	0.63 hectares
AGE OF THE VINES	40 years
VARIETY	Pinot Noir
SOIL – EXPOSURE	Oobioclastic and gravelly limestone soils. Located above the "Clos Des Mouches" on a very sunny hillside.
CULTIVATION	"Guyot" pruning - reasoned viticulture
HARVESTING	Manual, with green harvesting and sorting if necessary
VINIFICATION	100%destemmed: vatting for 15 to 20 days: aged for 10 months in barrels, a quarter of which are new
AVERAGE LAYING DOWN TIME	Between 3 and 10 years
SERVING TEMPERATURE	Between 15 and 18 °C
FOOD AND WINE PAIRINGS	Rabbit with mustard, risotto with girolle mushrooms, sautéed venison, grilled duck breast
HISTORY OF THE LOCALITY	A hermit called Saint-Désert lived in a place called Saint-Désiré in Beaune. He was murdered in his cell on 13 May 1619 and buried in the Cordeliers cemetery in Beaune.

Georges Joillot

VIGNERON A POMMARD

6, rue Marey Monge – 21630 POMMARD – Tél. +33(0)3 80 24 20 26 – email : contact@domaine-joillot.com