



Wine Typicalness

Beaune 1st Class Clos du Roi is an existent red Wine of the grape variety nobleman Pinot Noir. The home exploits a 42 are surface.

Red wine harvested of quoted north of the territory of Beaune. His colour is supported enough. Aromas carried on the cherry, the blackcurrant raised by key wooded and vanilla. Fine, loving and dense wine at the same time. His structure is flexible.

"Beaune" as Clos du Roi, are very nice between 5 and 10 years and are wary until more than 25 years for very big years.

To consume between 16 ° and 19 ° during a meal between friends in family or in private

Food and Wine

- Flat principal: fowl or calf in sauce, hot patty of wild duck, soil miller
- Cheese: nanny goat, Cîteaux, county, softness