



## Wine Typicalness

Beaune 1st Class Theurons is an existent red Wine of the grape variety nobleman Pinot Noir. The home exploits a 40 are surface.

Red wine harvested in the centre of the territory of Beaune. Aromas typical of the Pinot Noir: violet, black cherry, blackcurrant where mingle some wooded notes. Muscular, complex wine, in woof gripped, supported by a deep colour. It has a nice equilibrium, with a big largeness.

"Beaune" as Theurons, 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: Boar, hung game, marinated and raised Meats
- Cheese: Maroille, Époisses, St Marcelin