

## Domaine Cruchandeau Beaune Les Bons Feuvres

### ABOUT THE ESTATE

- Julien Cruchandeau seeks to elevate the oft-overlooked appellations of Burgundy, such as Bouzeron and Hautes-Côtes de Nuits, while also showcasing more familiar villages.
- Low yields and non-intervention are the goal, maximizing the quality of these wines.
- The vineyards have been farmed organically since 2011 and no chemical fertilizers are used.
- Natural techniques are practiced in the cellar, with hand-harvested grapes and indigenous yeasts.
- Julian's wines are aromatic, bright, fresh, and pretty, and have a clearly expressed sense of place.

### SUB-REGION

Côte de Beaune

### GRAPE VARIETY

100% Pinot Noir

### FARMING

Sustainable, Organic (Ecocert), Vegan

### SOIL

Clay, limestone

### VINEYARDS & VITICULTURE

Located on the southern end of Beaune, bordering the 1er Crus, on mostly clay soils. Vines planted in 1981. Altitude of 240 meters and eastern exposure.

### HARVEST & VINIFICATION

Native yeast fermentation. Produced in two tanks, whole cluster in one tank, 100% destemmed in another. 5-6 weeks of vatting depending on the vintage without pigeage but with frequent pumpovers. Aged 12 months on the lees in oak, 20% new.

### ALCOHOL BY VOLUME

13.0

### PACK SIZE

12x750mL

