



*Athénaïs*

## Bourgogne

## Côte d'Auxerre 2012

### **Project**

« Athénaïs » is the negoce brand created by Athénaïs De Béru in order to expand the range of wines of her domain, the Château de Béru. This negoce brand was a project since many years, it was born based on a close selection of parcels and growers cultivating grapes in the respect of Burgundy's terroirs.

### **Grape Variety**

100% Pinot Noir

### **Terroir**

The vineyard of the Bourgogne Côte d'Auxerre is located on the slopes of Auxerre dominating the river Yonne and more inside on area dating from the Jurassique superior. These marly and calcareous soils were formed during the Kimmeridgian era.

### **Vineyard**

Grapes are cultivated in harmony with the nature, in organic viticulture.

### **Date of harvest**

End of September

### **Vinification and aging**

The grapes are handpicked at maturity in 10kg crates by Athénaïs de Béru's team, then grapes are taken to the domain, in Béru. The harvest has been vinified with full bunches of grapes, naturally without any added sulfites. The wine has been aged during 18 months in oak barrels from 4 to 6 wines and then has been bottled without any filtration or fining.

### **2012 vintage**

The vintage 2012 was a complicated year in Burgundy, due to an accumulation of heavy rains and hailstorms. But the rays of sun in September contributed to a nice concentration and to a beautiful maturity, which confirms the dynamic of 2012 vintage.

This vintage presents a Pinot Noir with delicacy and a very intense ruby colour. Aromas of raspberries and cherries highlighted by a subtle minerality give to the Bourgogne Côte d'Auxerre incredible velvet flavours.