

KOSTA BROWNE BURGUNDY SERIES

# 2021 Beaune Premier Cru Pinot Noir

## Aromatic Complexity with Elegant Structure

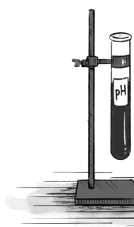
The 2021 Burgundy vintage experienced a difficult yet classic growing season with unpredictable weather—including spring frost and hailstorms which resulted in reduced yields. Yet, with meticulous vineyard management and selective harvesting, the wines produced are characteristically expressive and capture Burgundy's exceptionally unique terroir.

Beaune, the ancient capital of Burgundy, is the largest appellation (by area) in the Côte d'Or, with only 42 plots classified as premiers crus. Beaune Premier Cru wines are made under the strictest conditions of the Beaune appellation. Nevertheless, 10% of all production in the region makes it into this classification.

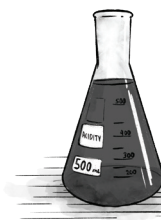
This brilliant wine was aged in 37% new French oak for 13 months. On the nose, elegant aromatics draw you in with layers of blackberry, cherry, and orange, complemented by savory hints of freshly cracked white pepper and dried herbs. Though rich and deeply structured on the palate with firm, age-worthy tannins, it finishes with mesmerizing restraint.



37% new French Oak



pH 3.66



TA 5.53 g/L

Fact of Note: Beaune Premier Cru wines are made under the strictest of conditions in Burgundy.

### TECHNICAL DETAILS

**ÉLEVAGE** 37% new French oak for 13 months, prior to bottling 100% stainless steel for 3 months

**ALCOHOL** 13.5%

**pH** 3.66

**TA** 5.53 g/L

### CELLARING

Our Burgundy Series wines are expressive with exceptional freshness, fruity aromatics, and delicious texture. We recommend cellaring this Pinot Noir between two and ten years. To preserve the nuance of each bottle, we suggest storage in a dark environment between 55° and 60°F, with 70% humidity.

### TASTING NOTES

**NOSE** Dominating notes of blackberry and hints of white pepper add elegance to the nuanced aromatics.

**MOUTH** Vibrant flavors of cherry and orange harmonize with refreshing basil and a touch of dried oregano, culminating in a rich, restrained finish.