

# 2011 BEAUNE 1<sup>ER</sup> CRU “LES EPENOTTES”

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**DOMAINE GERBEAUT  
BURGUNDY, FRANCE**



## **THE WINE:**

100% Pinot Noir from the most prestigious 1er Cru property in the Beaune appellation. The vines average 35 years old. Total production of 400 cases. Open vat fermentation over 18 days.

## **THE ESTATE:**

Domaine Gerbeaut is a small, fifth generation family-run winery producing fewer than 3,000 cases per year. The vineyards are spread out across Pommard, Beaune, Volnay, and Meursault. All grapes are grown without pesticides and wines are produced using “old world” Burgundian techniques with minimal intervention, resulting in Terroir-driven wines.

## **TASTING NOTES:**

**COLOR:** Intense ruby hue with flashes of purple.

**AROMAS:** Dark violet flowers highlighted with deep red berries, coriander spice, and whispers of wet earth and black quartz.

**FLAVORS AND TEXTURE:** Black cherry and juniper flavors are matched with anise and smoky cinnamon. The classic, “sauvage” style Burgundy balances lush acidity with long tannins that can age for 12-15 years.

**FOOD PAIRING:** This is a brilliant match for a classic crispy, smoked Quail salad.

~ DRINK NOW THROUGH 2025 ~