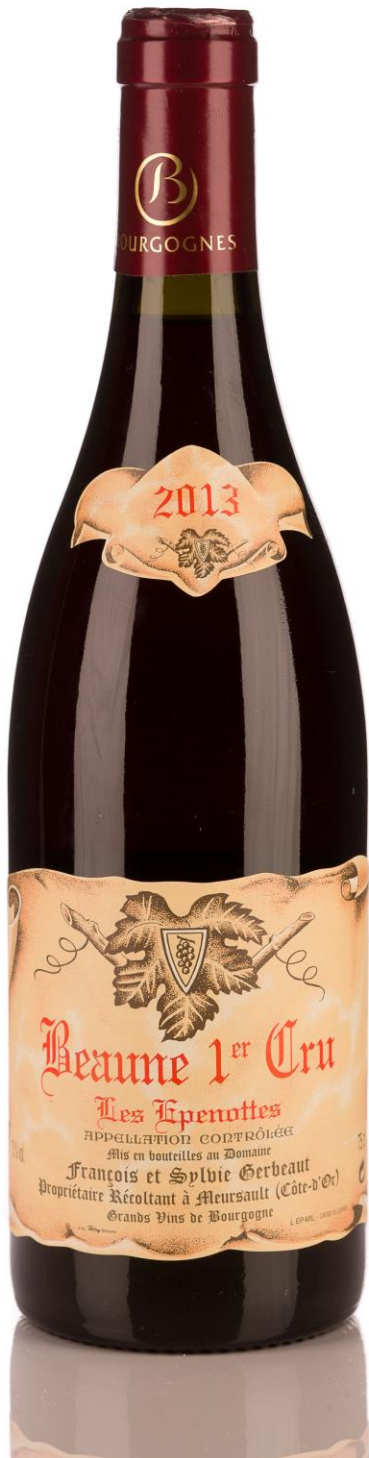


2013 BEAUNE 1^{ER} CRU “LES EPENOTTES”

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 200 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 garnet.

AROMAS: Violet flowers highlighted with red cherries, baking spices, and whispers of wet earth and black quartz-mineral.

FLAVORS AND TEXTURE: Red cherry and pomegranate flavors are matched with lavender 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 Coq-au-vin.

~ DRINK NOW THROUGH 2025 ~