

FAMILY WINE MERCHANTS SINCE 1906

Beaune 1er Cru 'Aux Coucherias' 2018, Domaine Machard de Gramont

 Usual Price
 £36.99

 Discount Price (inc. VAT)
 £24.89

 Code
 BEAU590

A short 5km drive from Nuits-St-Georges, this unassuming hamlet of Prémeaux-Prissey, is the home of the characterful Alban Machard de Gramont. It has been our source of 'Burgundy at sensible prices' for many years. "Value for money" is not something that is often associated with the wines of the Côte d'Or; however, we have dealt with this family domaine for many years as it offers such great wines at sensible prices. As Alban often says, "I want people to be able to afford to drink my wines" How refreshing! The family owns small parcels in several different appellations and manages to seduce the individual characteristics from each one. They use a blend of American and French oak, developing a unique style in the appellation of Nuits-St-Georges, Gevrey-Chambertin and Pommard. The grapes are handharvested and vinified at low temperatures, with natural yeast, in oak barrels. They are then aged for 12 to 16 months in the cellars of the domaine.

Tasting Notes:

Produced from 63 year old vines, fermented and aged in 50% new Burgundian oak, which gives added structure to the wine. Only 8 barrels of this wine were produced. The bouquet is immediately appealing, quite lush, but then broadens to show cassis, cherry and spice elements. There is an underlying hint of menthol from the limestone soils (very atypical) which in no way detracts, but adds texture and a seasoning balance to the overt sweetness and 'jammy' ripeness of the wine. A long, complex and broadening finish.





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| Specification | |
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| Vinification | The Aux Coucherais vineyard lies on a steep slope of clay and limestone just below the tree line in Combe situated to the west of Beaune, and has a SW aspect. The vines average 70 year old. All fruit is hand picked and sorted initially in the vineyard. 100% destemmed, fermented in tank and then transferred into used and new French oak. Aged for 10 months in 25% new French oak barrels. Racking only, no filtration is used. |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink now through to 2028 |
| Country | France |
| Region | Burgundy |
| Area | Côte de Nuits |
| Sub Area | Beaune |
| Туре | Red Wine |
| Grape Mix | 100% Pinot Noir |
| Genres | Fine Wine |
| Vintage | 2018 |
| Body | Elegant, refined and supple |
| Producer | Domaine Machard de Gramont |
| Producer Overview | This 20 hectare family estate is managed by Arnaud Machard de Gramont and his two sons Alban and Alexis. The cellars are located in Prissey, a neighboring hamlet of Nuits-St-Georges. |
| Closure Type | Cork |
| Food Matches | Prime rib steak with creamy mushrooms! |