



TERROIRS The "Tuvilains" Premier Cru vineyard is situated on the western side of the city of Beaune and the Beaune AOC, on the central part of the south-hill, just south of the Les Avaux vineyard, and in the heart of the commune's Premier Cru vineyard belt. The soils are well-drained clay and silt, mixed with limestone.

FARMING Estate owned and farmed. Biodynamic farming (and certified organic) using the lunar calendar. For Pascal & Moray, farming is about respecting nature intuitively, not dogmatically. Yields are kept low by de-budding. All of Domaine Tawse's premier cru and grand cru parcels are now worked by horse and plow. The harvesters pick in small batches and transport the grapes in 17-kg cases to preserve their integrity. Every vineyard is immaculately kept by hand, from the canopy management and pruning to the harvest.

GRAPE VARIETALS 100% Pinot Noir

VINE AGE 64 years old

AVERAGE YIELD 35 hl/ha

WINEMAKING After the harvest, the team sorts through the crop vigorously, often giving up 10 percent to ensure that only the finest quality fruit reaches the fermentation tanks. The grapes are 70% de-stemmed, followed by a cold maceration of five days. Alcoholic fermentation starts quickly, including one daily punch-down at the start and occasional pump-overs during maceration for gentle extraction before a gentle pressing. Total vatting time: 20 days. Aging lasts for 21 months in French oak, 30% new, with light and long soft toast, from the Jupilles and Châtillonnais forests. The wine's élevage includes one racking before an unfinned and unfiltered bottling. All aging operations are carried out according to the lunar calendar based on biodynamic principles.

TASTING NOTES A full, expressive nose of ripe strawberry, raspberry, and warm earth. This wine always shows a delightful approachability, even when young, with a supple, soft texture and abundant, rich, red fruits and dried flowers on its long finish.

ANNUAL PRODUCTION

