

KOSTA BROWNE BURGUNDY SERIES

2020 Beaune Premier Cru Pinot Noir

The Wine Capital of Burgundy in the Côte d'Or

The beginning of the 2020 Burgundy harvest marked the earliest start to picking in the last 25 years, and the warmer-than-average temperatures with a lack of precipitation reduced the yield of many crops. Thankfully, the grapes that thrived produced wines with unbelievable freshness, texture, concentration, and vibrant acidity.

The ancient town of Beaune is the epicenter of Burgundy's celebrated wine country and is the largest appellation (by area) in the Côte d'Or and has only 42 plots that can be classified as premiers crus. Nevertheless, only 10% of all production in the region makes it into this classification. Beaune is surrounded by some of the most famous villages, with beautiful architecture dating back to the Roman era.

Aged in 25% new French oak and made exclusively using grapes from legendary Premier Cru-classified vineyards, this elegant wine offers spice notes and red fruit, bolstered by velvety tannins with a layered and complex finish.



25% new French Oak



pH 3.5



TA 5.8 g/L

Fact of Note: Beaune is the largest appellation by area in the Côte d'Or.

TECHNICAL DETAILS

FERMENTATION 25% new French oak

ALCOHOL 14.1%

pH 3.5

TA 5.8 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 Expressive and intense with aromas of black plum, cherry, mocha, and Herbs de Provence.

MOUTH Deeply layered with an all-encompassing structure and a lavish, lingering finish.

