

# 2020 KOSTA BROWNE BEAUNE PREMIER CRU PINOT NOIR

## Key Accolades

v20 94 Pts., *James Suckling*.

## 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.

**SRP: \$130**

## Production & Technical Data

Variety: 100% Pinot Noir	UPC: 669576 09062 6
Appellation: Beaune	Fermentation: 25% new French oak
Inaugural Vintage: 2020	pH: 3.5      TA : 5.8 g/L
Format Available: 750 mL	Alcohol: 14.1%

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.

