

2022 KOSTA BROWNE

BEAUNE PREMIER CRU

PINOT NOIR

KEY ACCOLADES

95 POINTS *James Suckling, v22*

94 POINTS *Decanter, v22*

TASTING NOTES

NOSE: Vibrant aromas of bright Bing cherry and cranberry, layered with lemongrass, white pepper, and a hint of savory umami.

MOUTH: Lively and intense, with flavors of red plum and subtle raspberry, broad acidity, and structured tannins that leave a lasting impression.

PRODUCTION & TECHNICAL DATA

VARIETAL COMPOSITION: 100% Pinot Noir

APPELLATION: Beune

ÉLEVAGE: Our Burgundy Series wines are expressive with exceptional freshness, fruity aromatics, and captivating texture. We recommend cellaring this Chardonnay 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.

INAUGURAL VINTAGE: 2020

ALCOHOL: 13.5%

pH: 3.4

TA: 6.1 g/L

FORMATS AVAILABLE: 750 mL

UPC: 669576 09064 0

