

KOSTA BROWNE BURGUNDY SERIES

2022 Beaune Premier Cru Pinot Noir

Aromatic Complexity with Elegant Structure

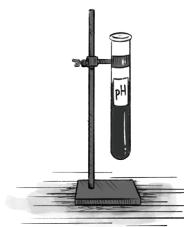
The 2022 Burgundy vintage captures the essence of the region's finest terroirs, drawing comparisons to legendary years like 1949 and 1990 for its vibrant energy, freshness, and warmth. A proud testament to the relationships we've built within the Burgundian community and the remarkable vineyards we source from, this vintage represents our most exceptional efforts yet—an extraordinary expression of both place and time.

Beaune, the ancient capital of Burgundy, is the largest appellation (by area) in the Côte d'Or, with only 42 plots classified as premiers crus. Beaune Premier Cru wines are made under the strictest conditions of the Beaune appellation. Nevertheless, 10% of all production in the region makes it into this classification. Beaune is surrounded by some of the most famous villages, filled with unbelievable architecture that dates back to the Roman era.

Our 2022 Beaune Premier Cru presents vibrant aromas of bright Bing cherry and cranberry, layered with lemongrass, white pepper, and a hint of savory umami. On the palate, there is a lively intensity, followed by restrained depth and broad, well-integrated acidity. The finish delivers beautifully structured tannins, leaving a long-lasting impression.



37% new French Oak



pH 3.4



TA 6.09 g/L

Fact of Note: Beaune Premier Cru wines are made under the strictest of conditions in Burgundy.

TECHNICAL DETAILS

ÉLEVAGE 37% new French oak & 63% neutral oak for 13 months

ALCOHOL 13.5%

pH 3.4

TA 6.09 g/L

CELLARING

Our Burgundy Series wines are expressive with exceptional freshness, fruity aromatics, and captivating 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 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.