



PHILIPPE LE HARDI BEAUNE 1ER CRU MONTÉE ROUGE

SKU: FRCPHB1CMR

Château Philippe le Hardi is one of the largest estates in Burgundy, with over 90 hectares of vineyards. The land has been acquired gradually over the decades, and this “mosaic” of vineyards is reflected in the beautiful patterns on the château’s roof, recreated on all their labels. They see themselves as pioneers of environmentally-friendly farming, and have been Terra Vitis certified since 2004, even going so far as to install an apiary in the vineyards to show that their techniques are bee-friendly.

In the winery, oenologist Gerard Fagnoni emphasises gentle extraction for elegance and delicate tannic structure. The wines from the Côte d’Or and the Côte Chalonnaise are vinified in two separate cellars, keeping the different appellations stylistically unique. The cellars are modern and sparkling clean, so expect a more refined, pure style of Burgundy.

Beaune is the capital of Burgundy's wine trade and its wines are iconic. Soils here are a mixture of clay and sand with plenty of limestone too, meaning the roots must grow deeper and deeper to find nutrients, giving the wines concentration and intense flavour.

After harvest, the wine is cold-soaked for 7 days, which is evident from its vibrant colour and fresh berry aromas. Temperature controlled fermentation further helps to preserve and enhance this freshness and delicate fruit character, whilst barrel ageing in old oak for 12 months contributes subtle savoury spice.

Grape Varieties: 100% Pinot Noir

Farming Practices: Sustainable

Tasting Notes: Opening up with a lifted nose of strawberries, amarena cherries and orange zest, the oak ageing is discreet with a prickle of black pepper, a whiff of smoke and sandalwood. Real freshness on the palate, and the red fruit open up to show a touch of mint.

Food Match: Roast turbot with fennel & tarragon.

Sugar Level: 1g/l

Closure: Natural Cork

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