

Domaine
NICOLAS ROSSIGNOL

Beaune 1er Cru Clos des Mouches

Geography : Located on the side of the hill, close to Pommard 1er cru Pezerolles.

Soil and environment : Really red soil, typical of the Pommard area with a high iron content and a lot of « rolled » stones (Pommard is located in an old river bed).

The vine : About 50 years old, in one piece.

The wine : Rich with a lot of character. Blend of red and black wild fruits. Silky on the palate with intense flavors providing a good length in mouth.

Accolades

“The 2017 Beaune 1er Cru Clos des Mouches is lovely, wafting from the glass with a generous bouquet of ripe berries, plums, baking chocolate, spices, orange rind and flowers, subtly framed by a touch of new oak. On the palate, the wine is medium to full-bodied, ample and succulent, with satiny tannins, a generous core of fruit and a long, expansive finish. This will be hard to resist in its youth.” - Wine Advocate

“The 2016 Beaune 1er Cru Clos des Mouches has an opulent bouquet with scents of cranberry, kirsch, cola and minerals while retaining fine freshness, partly thanks to the 10% whole cluster addition. The palate is medium-bodied with grippy tannin in the mouth. This is muscular like the Les Reversès, but there is far more elegance and finesse here and impressive tension on the finish. Excellent.” - Wine Advocate

“The 2017 Beaune Clos des Mouches 1er Cru is 100% de-stemmed. Scents of dark plum and iodine emerge with time. The medium-bodied palate shows a grainy texture, very good depth and chalky tannin on the minerally finish” - Vinous

“Healthy bright red. Nuanced nose offers scents of raspberry, black and red cherry, minerals and menthol; this was totally detemmed but still shows considerable floral complexity. Very concentrated, sharply delineated dark fruit and spice flavors are lifted by a violet element. Quite backward and gripping in the context of the vintage, finishing with serious tannins and rising length. Seriously good juice.” Vinous