



LABOURÉ-ROI

Depuis 1832



BEAUNE PREMIER CRU LES MARCONNETS 2014

- ✓ Intense and deep ruby red color.
- ✓ The nose develops notes of red cherries, black fruit and slight notes of vanilla. Very complex.
- ✓ The mouth is supple with well-rounded tannins. This wine offers aromas of fruit and blackcurrant; it tends to be spicier than wines from other parts of Beaune.
- ✓ Serve at a temperature of 16 to 18 °C
- ✓ This wine can be enjoyed now or can be kept in the cellar from 3 to 15 years.
- ✓ Like all Burgundy wines of this quality, it will be excellent paired with dishes with wine sauce, particularly chicken with morels. Also great with strong cheeses.



FOUNDED IN 1832



IN NUIITS-SAINT-GEORGES, CÔTE D'OR



LABOURÉ-ROI

Depuis 1832



Vintage :

After three difficult years, the start of the 2014 vintage remained just as challenging for winemakers, but surprisingly nice weather conditions paired with the winemakers' expertise allowed for a bountiful harvest and a promising vintage in terms of quality.

First, a warm and dry spring, which benefited the vines and preserved their good sanitary condition, led us to expect an abundant and early harvest. However, the harvest's expected volume was affected by a few occurrences of "coulure" (failure of grapes to develop after flowering).

Unfortunately, Mother Nature, along with variable weather conditions, put a damper on these positive perspectives in nearly all of France's winemaking regions.

Unlucky once again, Burgundy was hit by a horrible hailstorm on the 28th of June in the Côte de Beaune, which decimated - for the third consecutive year - the vineyards of Beaune, Pommard, and Volnay; nearby villages and a part of the vines in Côte de Nuits next to Vosne-Romanée also having been affected.

The summer was characterized by an absence of sunshine, so much so that the head start acquired at the beginning of the cycle was no longer relevant. A regular rain pattern settled in during July and August, postponing the onset of ripening which usually takes place by the end of July and beginning of August, and fueling the development of various diseases - oidium in southern France and mildew in the northern half.

Thankfully by August 20th, and with the changing phase of the moon, a miracle came - along with the return of beautiful weather. The sun, and the northern wind, made its appearance in the first days of September. This created ideal conditions for optimal maturation of the grapes and maintained their good sanitary condition.

In mid-September, the winemakers regained their optimism and the harvest began under the sun's warm rays. The harvested grapes already fulfilled some of their early promises by showing very nice balance and exhibiting intense colors. The vatting process took place unhindered and the alcoholic fermentation began spontaneously. The start of autumn, very mild, allowed for the malolactic fermentations to trigger quickly.

The 2014 vintage appears very promising and the volumes were relatively good, even if they do not quite compensate for the lack of quantity.



LABOURÉ-ROI

Depuis 1832



Grape Variety and Wine :

The Pinot Noir is the grape variety of the Beaune Villages and Premiers Crus.

- ✓ Density of 10000 feet/ha
- ✓ Pruning: Guyot
- ✓ Manual harvest
- ✓ Yields of 50 hl/ha



Location:

In the heart of the most prestigious winemaking region, Beaune, the capital of Burgundy wines, is one of the most renowned appellations: it spreads across 450 hectares producing an average of 13 170 hl per year on 41 different “climats”, 322 hectares of which are classified as Premier Crus.

Dominating the city of Beaune, the “Marconnets” climat, referring to the stream that sometimes runs through this locality, classified as Premier Cru on 9,39 hectares, offers magnificent Pinot Noir wines.

- ✓ Brown limestone soil, with red gravel, ferruginous oolites, yellow limestone marls, clay, and sand.
- ✓ Varied slopes with an often pronounced inclination.
- ✓ Southern and South-Eastern exposure.
- ✓ Altitude of 190-380 meters.



Characteristics and assets:

Beaune takes its name after the Gallic god of the sun and water, Belenus. The city has often been referred to as the Queen of Wine.

The essence of Burgundy and the capital of its wines, Beaune draws the world’s attention during the Hospices de Beaune wine auction. Beaune also has one of the most spread out vineyards of the Côte d’Or. It is the Dukes of Burgundy’s “Pinot Vermeil”, a red wine known since the Middle Ages for its youthful temperament, full of fire and aromas.



LABOURÉ-ROI

Depuis 1832



Labouré-Roi



A family enterprise founded in 1832, Labouré-Roi is one of the most prominent wine merchants in Burgundy.

80% of its production is exported to more than 30 countries.

Labouré-Roi's reputation has extended worldwide thanks to its many successes on various airline companies and luxury cruise ships. More than fifteen percent of its wines are selected during blind tastings for inflight service, particularly for the greatest delight of business and first class passengers.

Located in Nuits-Saint-Georges, the Maison Labouré-Roi has, along with its great team of oenologists, the most sophisticated and advanced technical equipment available in Burgundy. Its old cellars situated in the center of Nuits-Saint-Georges house more than eleven hundred barrels kept in the most ideal conditions. These cellars are complemented by new installations where thirteen hundred barrels are kept.

In order to select and offer the best wines of Burgundy, Labouré-Roi works with hundreds of domaines and winemaking partners.

QUALITY PROCESS – CERTIFIED BRC AND IFS



BASED ON A HACCP STUDY



www.laboure-roi.com



facebook.com/laboueroi



instagram.com/laboueroi



contact@laboure-roi.com



+33.3.80.62.64.00