

Domaine du Château Philippe le Hardi,
Beaune 1er Cru `Clos du Roi` 2021
Beaune, Burgundy, France



The Domaine du Château



Grape Varieties	100% Pinot Noir
Winemaker	François Des Moutis
Closure	Natural Cork
ABV	13%
Residual Sugar	0.2g/L
Acidity	5.79g/L
Wine pH	3.34
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan

PRODUCER

Domaine du Château Philippe le Hardi (formerly Château de Santenay) was once the majestic stately home of the first Duke of Burgundy. Philippe le Hardi received his duchy from his father, the King of France, and became famous for banning the cultivation of Gamay in the Côte d'Or, saying in his edict of 1395 that only Pinot Noir could be used in the production of red wines from the already fabled slopes. The magnificent Château has a flamboyant multi-coloured tiled roof 'en tuile vernissée de Bourgogne'. Despite the property's long history, it fell on hard times until it was taken over by French bank Crédit Agricole in 2010. The current owners have invested heavily in the estate over the past decade, building a new cuverie in 2014 and bringing in talented winemaker François des Moutis as Chef de Cave. François is focused on revealing the quality of the domaine's single-vineyard sites through sensitive winemaking.

VINEYARDS

The single vineyard "Clos du Roi" is located on the slope. The soil is clay-heavy but well drained thanks to a chalky pavement which helps the flow of water.

Good farming practices allow them to be certified by "Quality France" and "Terra Vitis". Soil is worked by tillage, permanent grass cover and avoiding herbicides allows for a biologically active soil. The thinning and green harvesting help control the yield and maintain good health of the plant by aerating the clusters.

VINTAGE

The 2021 vintage was marked by significant challenges, beginning with April frost that severely reduced yields, followed by persistent rain and cooler temperatures throughout the growing season. A crucial respite in June allowed for unimpeded flowering, while fine weather from mid-August enabled proper véraison. Rigorous grape selection in both vineyard and cellar proved essential, with dedicated winemakers producing wines of classical character reminiscent of earlier decades.

VINIFICATION

Upon arrival at the winery, the grapes were cold soaked for seven days at 8°C to extract colour and flavour from the skins. Temperature-controlled fermentation lasted 12-14 days with daily pumping over finishing with a rack and return, or 'délestage', to extract fine-grained tannins that give the wine structure and length. The wine was then aged in oak barrels for 15 months, 30% new, before bottling.

TASTING NOTES

This vintage distinguishes itself among Côte de Beaune wines with remarkable precision and concentrated fruit character. The nose reveals vibrant red berries complemented by notes of blond tobacco and warming spices. On the palate, the wine displays silky tannins that provide elegant structure. The finish is long and persistent, showcasing the wine's depth and complexity.