

2021 KOSTA BROWNE BEAUNE PREMIER CRU PINOT NOIR

Key Accolades

v20 94 Pts., James Suckling.

Tasting Notes

Nose: Dominating notes of blackberry and hints of white pepper add elegance to the nuanced aromatics.

Mouth: Cherry and orange flavors harmonize with dried basil and a touch of oregano, culminating in a rich, restrained finish.

Production & Technical Data

SRP: \$130

VARIETAL COMPOSITION

100% Pinot Noir

APELLATION

Beaune

CELLARING

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

FERMENTATION

37% new French oak for 13 months, 100% stainless steel for 3 months

INAUGURAL VINTAGE

2020

ALCOHOL

13.5%

pH

3.66

TA

5.53 g/L

FORMATS AVAILABLE

750 mL

UPC

669576 09064 0

