

Jane Eyre,

Beaune 1er Cru `Cents Vignes` 2019

Côte de Beaune, Burgundy, France

Jane Eyre



Grape Varieties	100% Pinot Noir
Winemaker	Jane Eyre-Renard
Closure	Natural Cork
ABV	13%

PRODUCER

Jane Eyre is originally from Melbourne. In 1998, she was working as a hairdresser when she asked a customer, who happened to be the wife of wine writer Jeremy Oliver, if she knew of any wineries where she could do work experience. The Olivers recommended Burgundy, which has since been an inextricable part of Jane's life. She went on to gain experience working with Cullen in the Margaret River, Felton Road and Ata Rangi in New Zealand and Ernie Loosen in the Mosel. Based in Burgundy since 2004, she has successfully established her 'micro-négotiant' business at a small winery in Bligny-lès-Beaune. Jane was named 'Négociant of the Year' in the Revue des Vins de France 2021, a true testament to Jane's talent and determination, she is the first woman to be awarded the title.

VINEYARDS

As a micro-négotiant, Jane works with some of Burgundy's top growers, allowing her to secure parcels of fruit that beautifully showcase the complex and alluring sub-regions of Burgundy. Located towards the northern end of Beaune's belt of Premier Cru vineyards, near the commune boundary with Savigny-les-Beaune, the 'Cents Vignes' vineyard is now certified biodynamic. The name means 'One Hundred Vines', which is quite appropriate for a climat which is among the largest in Beaune. The vines are planted on gentle south-east facing slopes and grow on limestone soil.

VINTAGE

2019 proved to be an exceptional (albeit lower yielding) vintage in Burgundy. After a mild and dry winter, the consistently hot summer months meant that some parcels suffered from the effects of sunburn, however virtually eradicated any disease risk. By harvest the bunches of Pinot Noir grapes displayed concentrated aroma and flavour profiles, beautiful balance and huge ageing potential.

VINIFICATION

Small parcels of low yielding fruit were handpicked, with 30% left as whole bunch and the remainder destemmed. Fermentation took place using indigenous yeasts in stainless steel tanks. A combination of gentle pump overs and punch-downs were employed as needed and no sulphur was added until two months after malolactic fermentation had finished. Jane's minimal intervention approach to winemaking allows this wine to express a true sense of place. The wine was matured in French oak barriques for 12 months with one barrel out of six being new, before being bottled.

TASTING NOTES

The 2019 Beaune Premier Cru 'Cent Vignes' is deep and enticing, the red fruit profile complemented by spicy, savoury notes on the nose. With lovely tension on the mid-palate this is a characterful, rich wine with a concentration of fruit on the long and lifted finish.