

Armand Heitz Beaune Premier Cru Les Avaux



Description:

Armand Heitz Beaune Premier Cru *Les Avaux* is a refined and expressive Pinot Noir from one of Burgundy's rising stars. Sourced from organically farmed Premier Cru vineyards on the gentle slopes west of Beaune, the wine showcases purity and precision. Medium ruby in colour, it reveals aromas of red cherry, cranberry, and rose, with subtle notes of spice and earth. The palate is elegant and finely textured, with supple tannins and a lingering, mineral-driven finish.

Tasting Notes:

Red Cherry, Cranberry, Rose, Subtle Spice, Earth, Mineral

Allergens: Contains sulphites.

Dish Pairing:

- Herb-crusted lamb
- Roast chicken with wild mushrooms
- Duck breast with cherry glaze
- Tomme de Savoie or Comté cheese

Talking Point:

Armand Heitz returned to his family estate in the mid-2010s, bringing a fresh, environmentally conscious approach to winemaking. A trained agronomist, he integrates regenerative farming practices across his vineyards — even maintaining beehives and livestock — to enhance biodiversity. His thoughtful stewardship has helped revitalise traditional Beaune terroirs like *Les Avaux*, producing wines that combine classic Burgundian grace with modern sustainability.