

White Hautes-Côtes of Beaune

REGION: Burgundy

NAME: Bourgogne Hautes-Côtes de Beaune

PLACE NAME : "In Bignon" and "Sous le Bois Guillemain".

PRODUCTION SITE: Municipality of Nantoux.

TOTAL AREA: 34a

EXPOSURE: Full WEST

SOIL: Clay and limestone

VARIETY: Chardonnay

CUTTING MODE: short cut Guyot

YEAR OF PLANTATION: 1970 and 2000

manual harvest

Not de-stemming but a crushing before a pneumatic press.

Coals wash overnight in stainless tanks, then stuffing by gravity.

Aged in oak barrels for 12 months (20% new barrels).

The terroirs of our Hautes-Côtes produce fruity and mineral wines, but with a nice magnitude. We remain on the highest altitude vineyards of the Côte de Beaune, where this very mineral expression, making it an accessible wine in his youth as an aperitif or in accompaniment. The guard still reveals a bold and voluminous wine, richer and powerful, on buttered notes.

To keep between 2 and 5 years to accompany poultry in cream, foie gras or fricassee of chanterelle.

Serving temperature: 15/16 ° C.