



White

0,8 Ha about 7 000 Bottles/year



Crédit photo : BIVB

TYPE OF SOIL :

These vines of Hautes Côtes, located in parallel to the Côte, cover the slopes well faced of hills at a middle altitude of 300 to 400 meters. The soil is clayey and chalky with 40 cm of earth and layers of lavas.

GRAPE VARIETY - AGE OF VINE :

All the Great Burgundy White Wine appellations come from the same grape-variety : « Chardonnay ». The grapes are small, long and a little bit more loose than Pinot Noir. These parcels are aged of 10 years.

VINIFICATION :

The grapes harvested with machines are pressed in order to extract the juice, which is placed after in a vat to a static racking of the must. The clear juice is lodged in barrels and in vat where it will be sowed in yeast to start off the alcoholic fermentation. The temperatures of fermentation are maintained between 16 and 19° C in order to obtain aroma of youth. After 10 days of fermentation, the wines are racked and put in cellar.



MATURING :

Wines stay in cellar during 6 months where it undergoes a second fermentation, the malolactic fermentation, which allows a stabilising of the wine structure. This fermentation finished, wines are prepared for bottling.

CHARACTER OF THE WINE :

This wine has a firmness, tempered by the softness of Chardonnay. Its structure is both elegant and strong thanks to the lodging in new oak barrels. Nice gold colour. It is a structure and elegant wine. The first nose is citrus fruit and apples to evolve to honey and toasted nuts.

PRESERVATION and ADVICES of SERVICE :

It's for drinking young but with the age, 3-4 years, it will express all the Chardonnay. Thanks to their good mellowness, White wines need to be served not too cold ; a temperature closed to 13° C is advised. The previous uncorking of 1 to 2 hours is also advised.

GARNISH :

This wine is to be shared between friends with his freshness during summertime or as Hautes Côtes de Beaune with fish with or without sauce. It can also be drunk with hot starters for example a duck pie, deli meats and strong cheese.



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