



CÔTE DE BEAUNE | 100% CHARDONNAY | RÉGIONAL

PRESENTATION OF THE APPELATION

The Burgundy Côte d'Or vineyard is 65 kilometres long and one to two kilometres wide, stretching from Dijon to the Maranges. Geographically, the Côte d'Or includes the Côte de Beaune and the Côte de Nuits. The vineyard is on land made up of ancient alluvial deposits: scree and clayey colluvium, clayey alluvium and gravel at the end of the valleys

TASTING: bright, mineral

Food pairings: Green or black tapenade

Potential and cellaring advice: 2 to 5 years. Serving temperature: 12°C

VINEYARD

- Surface: 11,40 ha
- Exposition: South East South West Altitude 350 metres
- Year of planting: 1990-1992
- Soil and Subsoil: Plot of land in the commune of Saint-Aubin on a steep slope with very stony limestone soil
- Density of planting: 9 000 vines / ha
- Soil cultivation: Harrowing in the autumn / Light ploughing during the summer to clear flora from the vine row

WINE

- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 12 months, 15% new barrels

CÔTE DE BEAUNE 2021 (WHITE)

The 2021 vintage was marked by frost in April which severely impacted the future harvest. It was also a rainy year and globally cooler than recent trends. Fortunately, the lull in June allowed flowering to take place unhindered and véraison was good thanks to fine weather from mid-August onwards. Winemakers who worked hard to the very end sorting the grapes both in the vineyard and in the winery, have produced fine wines reminiscent of older vintages, with degrees close to those of the 1990s. In the end, the 2021 vintage offers lively wines with delicate aromas. In Côte de Beaune, very low yields and meticulous sorting at the winery resulted in high-quality wines with great aromatic richness and perfect balance. On the nose, subtle floral aromas accompany intense fruity notes with lime blossom and acacia rubbing shoulders with pear, peach, ripe citrus, and candied lemons. In the mouth, vigor dominates, underscored by a distinct roundness. These wines have good body and a certain tension on the finish that confirms their good ageing potential.