



BOURGOGNE CÔTE D'OR CLOS DE LA CHAISE DIEU - MONOPOLE 2022

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 2022 (WHITE)

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

The harvest was a generous one and was also of excellent quality. Maturity is the order of the day, with particularly aromatic wines. Hints of citrus and ripe fruit mingle with delicate floral notes, often accompanied by slightly spicy, patisserie flavours. On the palate the wine is tender and fleshy, with good body. The pleasant roundness and gourmet finish mean wines of this vintage are well-balanced, with excellent ageing potential.