

CÔTE DE BEAUNE | 100% CHARDONNAY | RÉGIONAL

PRESENTATION OF THE APPELLATION

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 2023

That's the great thing about this vintage - despite unstable weather conditions over the summer, the end result is stunning. The Chardonnay, Aligoté and Sauvignon grapes reached full maturity in perfect condition, while retaining enough freshness to live up to the reputation of Burgogne white wines. A warm, sunny end to the season enabled the grapes to reach optimum ripeness, producing wines with intense aromas of ripe yellow fruit (such as peach and apricot), occasionally accented by notes of dried fruits and gentle spices. These wines are full-bodied and expansive, marked by undeniable freshness and impressive length on the palate. The 2023 vintage is sure to delight even the most discerning wine connoisseurs.

