

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 2024 (WHITE)

2024 will remain etched in the memory of the French as a rainy year—very rainy indeed. Bourgogne was no exception. Winegrowers faced a host of climatic challenges (frost, hail, heavy rainfall) that quickly affected potential yields. Fortunately, the dry, sunny weather in August allowed the grapes to ripen fully. For Côte de Beaune white wines, fully ripened grapes yielded wines of great aromatic intensity, with delightful notes of yellow fruit, grapefruit, and citrus. Their palate is balanced, fleshy, and juicy, with alcohol levels slightly lower than in recent years. With finishes that combine minerality and richness, the 2024 wines are already showing remarkable charm. They will also continue to evolve favorably over the coming years.

