



## BOURGOGNE HAUTES-CÔTES DE BEAUNE LE CHAMP LAMBERT 2023

### CÔTE DE BEAUNE | 100% PINOT NOIR | RÉGIONAL

#### PRESENTATION OF THE APPELLATION

This appellation overlooks the Côte de Beaune from the west, from Maranges to Ladoix-Serrigny. The vines at the foot of the limestone cliff benefit from sunny slopes. The substratum is dominated, especially in the south, by marl formations. The slopes, which are sometimes very steep, are frequently covered with limestone scree inherited from the Bajocian cliffs.

#### TASTING: generous and juicy

Food pairings: Roast beef and spring vegetables

Potential and cellaring advice: 2 to 5 years. Serving temperature: 16°C

#### VINEYARD

- Surface: 0,75 ha
- Exposition: East Altitude 400 metres
- Year of planting: 2002
- Soil and Subsoil: Plateau on 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: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 12 months in oak with 10% 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. Pinot Noir proved, once again, that it is king of the grape varieties. After a rigorous sorting process, facilitated by high yields, some very fine juices were extracted, with a great variety of aromas.

The Côte de Beaune, like its northern neighbor, has crafted a high-quality vintage. The wines are distinguished by their elegant fruit character, combining ripe red berry aromas with hints of cherry pit and plum. On the palate, spices and licorice enhance the richness of the aromatic profile. These reds are well-structured and balanced, with a generous texture, velvety tannins, and a pleasant finish. They will reach their prime over the next three to five years.