

## CÔTE DE BEAUNE | 100% CHARDONNAY | RÉGIONAL

### PRESENTATION OF THE APPELATION

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: round and long

Food pairings: Shepherd's pie

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

### VINEYARD

- Surface: 1,62 ha
- Exposition: East
- Year of planting: 1992
- 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

- Harvest date: 03/09/20
- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 12 months maturation in stainless steel vats
- Production: 3000 bottles

