



## CÔTE DE BEAUNE | 100% CHARDONNAY | 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: 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

- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 12 months maturation in stainless steel vats and oak 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 Bourgogne 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.

