

CÔTE DE BEAUNE | 100% CHARDONNAY | GRAND CRU

PRESENTATION OF THE APPELATION

At the boundary between the Côte de Nuits and the Côte de Beaune, on the side of the latter, at an altitude of between 280 and 330 metres, much of Corton-Charlemagne is south-west facing. The highest part of the Montagne de Corton offers marly soils rich in clay and limestone banks.

TASTING: elegance, length, cellaring

Food pairings: Scallop carpaccio, Vegetable terrine

Potential and cellaring advice: 2 to 15 years. Serving temperature: 12°C

VINEYARD

- Exposition: South / South East
- Soil and Subsoil: Marly soils, rich in clay

WINE

- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 18 months, 50% new barrels
- Production: 900 bottles

CÔTE DE BEAUNE 2020 (WHITE)

2020 will remain in the memory for many reasons. Not only was it the year of lockdowns and pandemic; it was also a unique and very satisfactory vintage in Bourgogne. This vintage was an historically early one, from budburst right through to harvest. The hot and sunny weather also ensured the grapes were bursting with health on the vines. Even more surprisingly, tasting has confirmed that despite the high temperatures and almost constant drought conditions, in addition to their rich aromas, the wines are also revealing a freshness that is as unexpected as it is remarkable. Whites from Côte de Beaune have had perfectly ripe grapes combined with an acidity that stood up to the hot weather has resulted in concentrated and superbly balanced wines. The nose evokes yellow and tropical fruit like mango, grapefruit, orange, and bergamot, and they offer impressive length in the mouth.

