

CÔTE DE BEAUNE | 100% CHARDONNAY | VILLAGE

PRESENTATION OF THE APPELLATION

In the heart of the Côte des Blancs, between Chassagne and Puligny, in the immediate vicinity of Montrachet, Saint-Aubin is a winegrowing village in the south of the Côte de Beaune. White clay soil with a lot of limestone for the white wines; soils with more brown clay for the reds. The slopes are sometimes steep, facing east or southeast.

TASTING: pure, fresh and generous

Food pairings: Scallop carpaccio, fish or vegetable terrine

Potential and cellaring advice: 3 to 7 years. Serving temperature: 14°C

VINEYARD

- Surface: 4,4 ha
- Exposition: South / South East
- Year of planting: 1989-2000
- Soil and Subsoil: Steep hillside at an altitude of more than 300 metres 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: 06/09/2022
- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 16 months, 15% new barrels
- Production: 27 000 bottles

CÔTE DE BEAUNE 2022 (WHITE)

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

The harvest was a generous one and was also of excellent quality. Maturity is the order of the day, with particularly aromatic wines. Hints of citrus and ripe fruit mingle with delicate floral notes, often accompanied by slightly spicy, patisserie flavours. On the palate the wine is tender and fleshy, with good body. The pleasant roundness and gourmet finish mean wines of this vintage are well-balanced, with excellent ageing potential.

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