

CÔTE DE BEAUNE | 100% CHARDONNAY | PREMIER CRU

**PRESENTATION OF THE APPELLATION**

In the most southern part of the Côte de Beaune, in this commune and in Remigny in the extension of the terroir, this wine presents noticeable nuances depending on the hillside. Greyish limestones on the upper slopes. Going down the slope: oolitic limestone, white oolite, marl and limestone nodules.

**TASTING: mineral and structured**

Food pairings: Grilled line-caught sea bass with capers

Potential and cellaring advice: 3 to 10 years. Serving temperature: 14°C

**VINEYARD**

- Surface: 0,08 ha
- Exposition: East
- Year of planting: 2003
- Soil and Subsoil: Facing the château, sloping plot on limestone soil with a sandy texture
- Density of planting: 9 000 vines / ha
- Soil cultivation: Harrowing in the spring / Between-the-vine blades during the summer

**WINE**

- Harvest date: 26/08/20
- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 16 months, 20% new barrels
- Production: 700 bottles

