

CÔTE DE BEAUNE | 100% CHARDONNAY | PREMIER CRU

PRESENTATION OF THE APPELATION

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: Opposite the château, sloping plot on silty clay-limestone soil
- 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

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.

