



BOURGOGNE HAUTES-CÔTES DE BEAUNE

Acreage	3 hectares
Grape variety	Chardonnay
Age of vines	30 years
Soil	Clay limestone, stony, and slightly ochre
Density	10,000 vines per hectare
Harvest	Machine harvesting
Production	20,000 bottles
Laying down	From 2 to 5 years depending on the vintage

VINIFICATION

Fermentation	In stainless steel vats for 3 weeks
Maturation	10 months in stainless steel vats

TASTING NOTES

Its robe displays a straw colour with some pale gold reflections. On the nose, its aromatic complexity reveals aromas of slightly honeyed white flowers. It is well balanced on the palate: the freshness of Chardonnay is balanced by a slightly mellow note.

FOOD PAIRING

A perfect pairing with traditional snails, but it sits just as effortlessly with vegetables from the wok, or a fish in sauce. With cheese, it goes well with Gruyère or Comté, and proves to be a cheeky accompaniment to fresh goat's cheese!

Serve at 10 to 13°C