



BOURGOGNE HAUTES-CÔTES DE BEAUNE

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| 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

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| 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