

## Bourgogne Hautes-Côtes de Beaune



### THE VINEYARD

The grapes producing the Hautes-Côtes de Beaune are grown on the "Les Vallerots" plot in the commune of Magny-lès-Villers.

Area : 1,01 ha

Altitude : 345 m

Exposition : Southeast facing

Soil : Silty clay and extensive deposits of limestone

Grape variety : 70% Chardonnay (average age 55 years), Guyot trained // 30% Pinot Blanc (average age 55 years), Guyot trained

Density : 10 000 vines / hectare on low trellising

Cultural method : Organic Culture.

### THE CELLAR

Harvested by hand and at maturity, the grapes are then sorted and slowly pressed into whole bunches. The grape must is then cold-settled and sung so that the fermentations take place in barrels.

Elevage : 50 to 70% in new 350L barrels only, 30 to 50% in sandstone vats over a period of 15 months followed by 6 months in vats. No fining, only one racking and light filtration before bottling.

Production : Average 4 000 bottles per annum

Format : 75cl bottles. For larger sizes contact the Domaine at the beginning of the year.

### THE TASTING

Color : Bright, clear gold

Aromatic : Hint of nuts, with notes of bee's wax after several years in bottle

Palate : Round, fulsome and generous on the middle palate, with weight and attractive mouth-feel. Ripeness and fine acidity on the finish.

### THE SERVICE

Service temperature : 10°C

Aeration : For best tasting results serve in Burgundy glasses.

Potential Guard : 10 years

Food and wine pairing : Delicious with vegetable starters, summer salads and raw fish carpaccio.