



## BOURGOGNE HAUTES COTES DE BEAUNE White Wine



Recommended

Certification by Ecocert:



<b>Grape variety :</b>	Chardonnay.
<b>Planted :</b>	From 1970 to 1990.
<b>Degree of alcohol :</b>	12.3% by vol.
<b>Size of parcel :</b>	3 hectares.
<b>Geographical position :</b>	Parcel located 4 kms from Pommard, east-facing.
<b>Soil:</b>	Clay limestone, Upper Jurassic period.
<b>Grape harvest :</b>	Manual.
<b>Growing method :</b>	In “Vee” shape (lyre).

**Wine making :** Typical of high-class wines of Burgundy, juice is oak barrelled immediately after pressing. Fermentation is on the lees for 11 to 18 months. At bottling, all wines are gravity-fed to avoid pumping.

**Chaptalization and sulphur:** Very moderate.

### **The winemaker recommends:**

*Type of wine:* The type of vine, the soil and the style of winemaking give great Burgundian typicity to this wine: full-bodied, with delicate, rich aromas and a long finish, smoky flavours and white truffles.

*Temperature of service:* Between 12 and 15°C.

*Tasting:* At its best between 4 and 12 years.

To be tasted with rich fish dishes, with smoked salmon or Chicken Gaston Gerard. Taste also with a rich, fruity Comté cheese.