



Production area

« No view, no landscape, however varied, picturesque or grandiose can make me forget my little valley in Burgundy. » So wrote Alexandre Dumas of a valley in the Hautes Côtes de Beaune.

"Hautes-Côtes" refers to a regional appellation that is grown in 48 villages in Burgundy. The Hautes-Côtes region runs behind and parallel to Burgundy's "Côte des Grands Crus" at high altitudes (300 to 400 m as opposed to 250 to 350 m), which gives it its name "Hautes" meaning "high". The Hautes-Côtes de Beaune cover a surface area of 800 hectares, of which 112 are planted with white grapes.

Origins

Some vineyards are appealing solely based on the way they look. Such is the case for the Hautes-Côtes. Located west of and parallel to the Côte de Beaune, the Hautes-Côtes de Beaune are made up of higher hills, interspersed with faults, resulting in a diverse landscapes and agricultural activities. The vineyards are often found at the end of logging roads where a few rows of vines planted on a hillside between the woods and meadows seek out the sun. What also makes the Hautes-Côtes unique is the original way in which the vines are grown – high and wide – making them less sensitive to frost than low-trained vines.

Varietal

100% Chardonnay

Vinification and maturing

In thermo-regulated stainless steel tanks followed by 8 months of barrel ageing with a proportion of 15% new oak.

Tasting notes

COLOUR : beautiful yellow color with slightly strawish nuances with pale gold highlights.

NOSE : The aromas of white flowers mixed with honey and recall gingerbread.

PALATE: It is as elegant as it is enjoyable and retain the freshness of the grape without excessive sweetness.

Food and wine pairing

Its youth and vivacity go well with snails. It will enhance simple foods such as delicate fish dishes or stir-fries. When a little older, its increased roundness and density will bring out the best from richer dishes such as fish in sauce or crustaceans. Cheeses : Bleu de Bresse, goat cheeses, and cheeses of the Gruyère family.

Serving suggestions

10 to 13°C.

Ageing potential

Between 3 to 5 years.