

The limestone soul of the Hautes-Côtes. A chiseled and bold white, between heritage and the freshness of altitude.

HÉRITAGE

Bourgogne Hautes Côtes de Beaune *Les Perrières*



Varietal: Chardonnay / **Appellation:** Bourgogne Hautes Côtes de Beaune / Blanc

Level: Régionale / **Average production:** 5 000 bottles

TASTING NOTES AND PAIRINGS

This pale yellow wine reveals a nose of white-fleshed fruits. The palate is frank, fresh, and delicious. Serve between 12 and 14°C as an aperitif, with a leek and goat cheese tart, or with an endive salad with walnuts and Roquefort.

OUR VINEYARD

Covering an area of 1.06 hectares, the vineyard plot from which the grapes are grown is located above Savigny-lès-Beaune. Relatively young - around 35 years old - it faces due south, at an altitude of around 390 meters, and benefits from ideal sunshine. Well-balanced, with controlled vigor, it has a clay-limestone soil. It is shallow, not very fertile, drains well and warms up quickly.

VINIFICATION AND AGEING

Hand-harvested. Pressing and settling. Alcoholic fermentation in temperature-controlled stainless steel vats. Aging: mainly in stainless steel vats, with the remainder in French oak barrels. Full or partial malolactic fermentation depending on the vintage. Aging for at least 8 months before bottling.

AWARDS

Burgundy Today: 16/60 for the 2020 vintage.

