



Beaune Premier Cru Champs Pimont

Area: 0.20 ha

Grape variety: 100% Chardonnay

Age of vines: 5 years

Localities and terroirs: planted on light soil with a very stony subsoil. The plot is flat and lies at an altitude of 180 m.

Vine-growing method: High Environmental Standards.

Harvest: Hand-picked into 20 kg perforated crates.

Yield: 50 hl/ha

Winemaking: Whole-bunch pressing, static settling and transfer to barrels for alcoholic fermentation.

Ageing: 100% aged in barrels, comprising 30% new barrels and 70% barrels that have previously held one or two vintages. Depending on the vintage, stirring (bâtonnage) is carried out every 15 days to resuspend the lees. Blending takes place after 12 months, combining the wine from the vats and barrels prior to bottling.

Food and wine pairing: Oily fish, grilled or served with a butter sauce, white meat.

