



Hautes Côtes de Beaune

Paris 1243

Area: 3.50 ha

Grape variety: 100% Pinot Noir

Age of vines: 35 years

Localities and terroirs: The Hautes Côtes de Beaune are planted on slightly undulating terrain. The vines thrive on a soil of marl and limestone scree

Vine-growing method: Integrated pest management.

Harvest: Hand-picked into 20 kg perforated crates.

Yield: 40 hl/ha

Winemaking: Sorting of the harvest followed by complete destemming, then cold pre-fermentation maceration for 5 days at 12°C; fermentation for 10 to 13 days with pumping over and some punching down to enhance extraction, followed by post-fermentation at 25°C for 3 days.

Ageing: 50 per cent aged in barrels, comprising 10 per cent new barrels and 40 per cent barrels that have held one or two previous vintages, and 50 per cent in stainless steel vats for 12 months. Blended from the vat and barrel batches prior to bottling.

Food and wine pairing: Red meats, fresh cheese.

