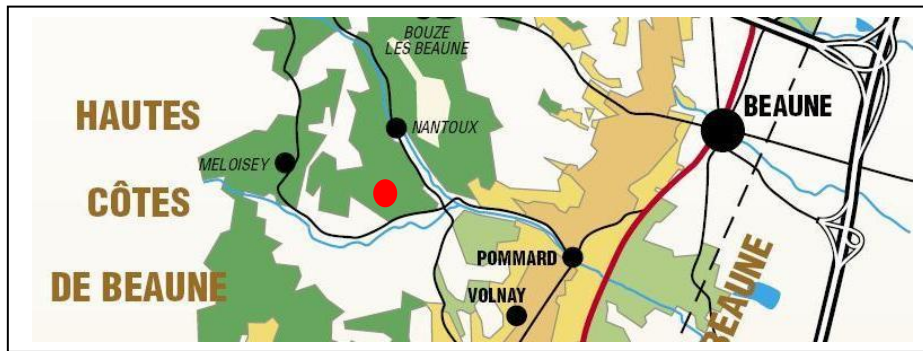


## BOURGOGNE HAUTES-COTES DE BEAUNE



### Terroir

**Location:** on a plateau, overlooking the Côte de Beaune by the West, between Nantoux and Meloisey.

**Place called:** En Salaize

**Area:** 0,70 hectares

**Altitude:** 350 meters

**Geology:** the substrate is dominated by marly formations. Very stony ground.

**Average age of vines :** 14 years

**Grape variety :** Pinot noir

**Average yield :** 51 hl/hectare

### Viticulture

The vines are pruned in Guyot, disbudded and trellised using traditional Burgundian technique. Fertilisation is rational. Regular dogging of the soils. Manual successive sortings of the harvest.

### Vinification and maturing

The grapes are 100% destemmed followed by a pre-fermentation maceration for 3 to 6 days at 13°C. Vinified in stainless steel or concrete tanks, with punching of the cap and pumping over adjusted to daily tasting, the fermentation lasts between 2 and 3 weeks at a maximum temperature of 33/34°C.

The malolactic fermentation takes place during the 12 months aging in oak barrel, of which 10 to 15 % in new oak barrels.



**Bottling date:** From January to March

**Annual production:** 4800 bottles

**Cases produced (12 bottles):** 400

**Alcohol:** 12,5 % vol

### Tasting notes

This terroir, located on the plateau above Pommard, gives an aerial side to the wine thanks to its minerality. On the palate, the tannins are soft with a fruity finish. The Hautes Côtes de Beaune wines are fond and charming by their spontaneity and openness.

### Cellaring

Ready to drink, but it is best to wait 3 years. It can be stored up to 6 years.

### Matching wine with food

It will be perfect with a well-balanced cooking that is neither too spicy nor too heavy. It associates itself with roast meats such as veal tenderloin. By its charming and spontaneous harmony, it is consistent with simple dishes such as pork tenderloin and veal accompanied by vegetables or gratins. Mild cheeses : Camembert, Brillat-Savarin, Citeaux and even Comté.

### Serving temperature

It is recommended to open the bottle 2 to 4 hours before the meal and to serve the wine at a temperature of 14-16 °C.