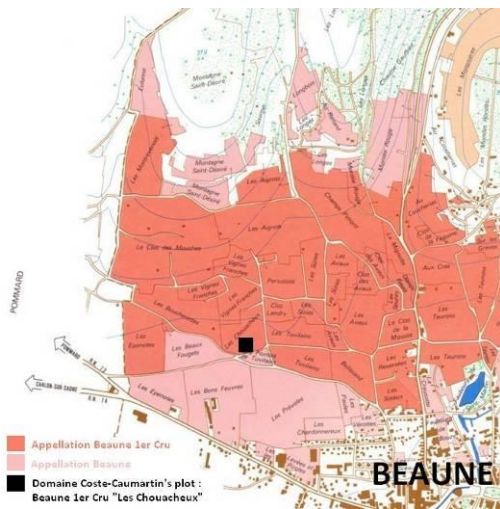


BEAUNE 1^{er} CRU "Les Chouacheux"

History

The origin of this name comes from "Les Sausseux", place were willow trees used to grow (in French "Saulé"). In the XVIII century, people used to say "En Chaucheux", and it became later "Choicheux", written today "Chouacheux".



Terroir

Location : at the end of Beaune towards Pommard

Place called: «Les Chouacheux»

Area : 0.33 hectare

Altitude : 230 meters in gentle slope

Exposure : Southeast

Geology : with a brown limestone basement, which brings the characteristics of this appellation : finesse and elegance.

Average age of vine : 12 years

Grape variety : Chardonnay

Average yield : 50 hl/hectare

Viticulture

The vines is pruned in Guyot, disbudded, then trellised using traditional Burgundian technique. Fertilization is rational. Regular soils dogging. Successive manuals sortings of the harvest.

Vinification and maturing

Vinified in stainless steel tanks with temperature between 18 and 21°C. The wine is then put into oak barrels for a 10 month period, with at most 10 to 20% new oak.



Bottling date : July to September

Annual production: 2 000 bottles

Cases produced (12 bottles) : 170

Alcohol: 13,5% vol

Tasting notes

Gold color with green highlights. A bouquet of almonds, dried fruits, ferns and white flowers. Honey and cinnamon are the usual notes. Either one will taste it very young, on the fruit, or slightly more mature, for its richness and mellowness.

Cellaring

To be drunk young but can age 7-8 years.

Matching wine with food

Its freshness and floral register work wonders on poultry and veal in cream sauce, tagines of fish and grilled sea fish. Older and therefore richer, it will wrap and coax cheeses like cîteaux, comté and some goat cheeses.

Serving temperature

It will be served for tasting between 11 and 12°C and with meals, at a temperature of 12-14°C.