

# **Domaine COSTE - CAUMARTIN**

**BEAUNE 1<sup>ER</sup> CRU LES CHOUACHEUX**

- 1<sup>er</sup> CRU APPELLATION -

## **TERROIR**

**Climat** : « Les Chouacheux »

**Location** : at the end of Beaune, towards Pommard, below  
« Les Vignes Franches »

**Grape variety** : Chardonnay

**Area** : 0,33 hectare

**Altitude** : 235 meters

**Exposure** : South-East

**Soil type** : clay-limestone

**Average age of vines** : 13 years



## **GROWING OF VINE**

- Guyot pruning
- Disbudding, trellising, (stripping depending on the sunlight)
- Green manure for the fertilization and the soil structure
- Shallow mechanical tillage of soil

## **HARVEST, VINIFICATION and MATURING**

- Specific choice of the harvest date in accordance with the maturity of bays.
- Sorting of grapes at reception
- Pressing
- Settling before departure on alcoholic fermentation
- Sowing with Burgundy yeasts
- No sulphites before the malo-lactic fermentation
- Vinify in stainless steel vat
- Maturing in oak barrels during 12 months, « bâtonnages » as per of the regular tastings.
- Follow-up of the malo-lactic fermentation
- Collage, filtration Kiselguhr, bottling

Every manipulations during maturing until the bottling are carried out in neutral gas.

## **TASTE DESCRIPTION**

Nose of a great intensity with a nice aromatic complexity.

In the mouth a fruity wine accompanied of honey notes, dry fruits, toasted bread, rich with a good length.

To taste from 3 years, may be kept for 8 years.

To serve at a temperature between 13 and 16°C.



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