

Domaine COSTE - CAUMARTIN

BOURGOGNE HAUTES CÔTES DE BEAUNE

- REGIONAL APPELLATION -

TERROIR

Place called : « En Salaize »

Location : on a plateau above the Côte de Beaune from the west between Nantoux and Meloisey.

Grape variety : Pinot Noir

Area : 0,70 hectare

Altitude : 360 meters

Soil type : limestone

Average age of vines : 21 years



GROWING OF VINE

- Guyot pruning
- Disbudding, trellising
- Shallow mechanical tillage of soil

HARVEST, VINIFICATIONS and MATURING

- Specific choice of the harvest date in accordance with the maturity of bays
- Sorting of grapes at reception
- Destemming
- Vatting on entire berries
- Thermoregulated vinification in inox vator or concrete tank
- Cold pre-fermentation (12°C)
- Alcoholic fermentation with natural yeasts
- Pigeages and remontages as per of tastings
- Devatting, pressing
- Maturing in inox vat during 10 months
- Follow-up of the malo-lactic fermentation
- Optionnal collage, filtration Kieselguhr, bottling

TASTE DESCRIPTION

Nose of red fruits notes very expressive.

In the mouth a frank wine on the fruit with supple tannins, all in greediness.

To taste from 2 years, may be kept for 6 years.

To serve at a temperature between 14 and 16°C.



Domaine Coste-Caumartin

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