

LOCATION: France > Burgundy > Hautes-Côtes de Beaune > Lieu-Dit "Montagne de Cras"

> VARIETY: Chardonnay

WINEMAKER: Boris Champy



SCIENCE

- ABV: 13%
- SUGARS: -
- TOTAL SO2: -

TOTAL ACIDITY: -

Hautes-Côtes de Beaune Blanc "Elevation 382"

EXPERIENCE

NAME: The Hautes Côtes de Beaune is the "high hills' around the village of Beaune. These high elevations are crucial to Burgundy with global warming, 382 is the vineyard altitude in meters.

CHARACTER: Classic style with a fresh, vibrant nose of citrus, cut flowers, honeycomb, and lemon balm. The palate is focused with body and freshness followed by a touch of oak in a layered finish.

ENJOY WITH: Great with sea bass, fennel, califlower, and gratin dauphinois (potatoes baked in cream). Mature cheeses like Comté or Gruyère.

BEST RESULTS: Serve at 50-55° F, allow 20-30 minutes to breathe or open up in the glass. Large Burgundy glass.

EXPRESSION

FERMENTATION & EXTRACTION: A combination of pneumatic press and vertical press, the end of pressing is seperated out. Fermented with wild yeast in both small steel vats and 228 liter neutral barrels.

ELEVAGE: Aged 12 months on the lees in neutral barrel followed by settling in steel tank for 3 months. Bottled in accordance with the lunar cycle.

FINING & FILTERING: Fined lightly with clay, light filtration, vegan.

SULFUR: Minimal sulfur is used to maintain the integrity and age worthiness of the wine.

SOURCE

FARMING: Certified both organic (Ecocert) and biodynamic (Demeter). Farm animals on the property produce fertilizer, six biodynamic preparations from medicinal plants are prepared, diverse plantings of fruiting trees, grasses, and cover crops cultivate a strong ecosystem. Everything according to the lunar cycle.

LAND: From the Lieu-Dit of "Montagne de Cras" the soil is very stony and rich with clay at 1,250 ft. a.s.l. The plot is 3 hectares of vines and one hectare of diverse vegetation.

VINE: High trained vines in the Lyre system with double guyot pruning. This vineyard was planted in 1990.

HARVEST AND PRODUCTION: Hand harvested from estate vineyards, less than 1,000 cases produced.

