



# La Grande Châtelaine

## CÔTE DE BEAUNE

On the hillside of the “Montagne de Beaune”, above the 1ers crus, unfolds the very old vineyard of the “Côtes de Beaune”. This uncommon appellation extends over only 52 hectares. It is one of the smallest in Burgundy.

Although their names are similar, the Côte de Beaune appellation should not be confused with “the Côtes de Beaune Villages” (3,222ha). Indeed the productions concerned are very distinct: the first concerns only the Beaune production, and the second, that of 14 villages of the coast, Beaune excluded.

### Soil

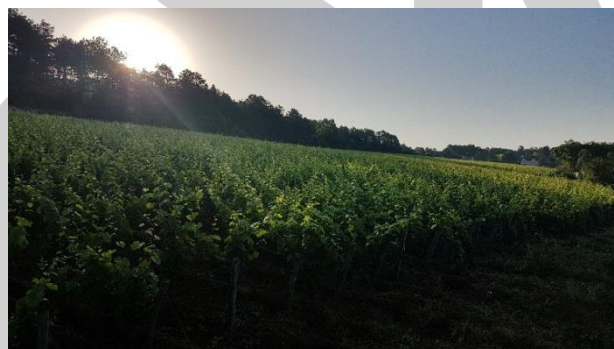
Clay-limestone soil with pebbles on bedrock.

### Grape variety

100% Chardonnay

### The vineyard

“La Grande Châtelaine” takes its name from the distortion, over the ages, of the pronunciation of a medieval sharecropping contract: “legrand de cheptel”. It is a low vineyard of an average age of 30 years. “La Grande Châtelaine” is located in the middle of the hillside of the “Montagne de Beaune” and dominates the valley which joins Beaune in Bouze-les-Beaune.



### Winemaking

Whole grapes are pressed, cold settling for about 24 hours. The clear must is fermented in oak barrels of several wines in order to maintain purity and minerality. The resulting wine will be aged on the lees for at least 12 months before being bottled.

### Wine&Food pairings

You can enjoy this wine with shellfish, grilled fish, or poultry. It also goes very well with hard cheeses such as Comté or Mimolette.

