



Les Pierres Blanches

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

The soil is characterized by the presence of very white sandstone and nodules containing barium inclusions.

Grape variety

100% Chardonnay.

The vineyard

The vineyard is located on the Montagne de Beaune, in the hollow of a small valley. This 40-year-old vineyard looks towards the city of Beaune, and is exposed to the rising sun. It faces the opposite slope where the Combe d'Eve vineyard is located. It is located above the AOC Beaune 1^{er} cru “Les Bressandes”.



Winemaking

The grapes are pressed in whole bunches then the juices are cold-settled for about 24 hours. The clear must is fermented in ole oak barrels in order to preserve purity and minerality. The resulting wine will be aged on lees for 12 to 18 months before being bottled.

Wine&food pairings

You can taste this wine with a fish terrine, a seafood fricassee, fish poached in white butter sauce or with cheeses such as Epoisses or Soumaintrain.

